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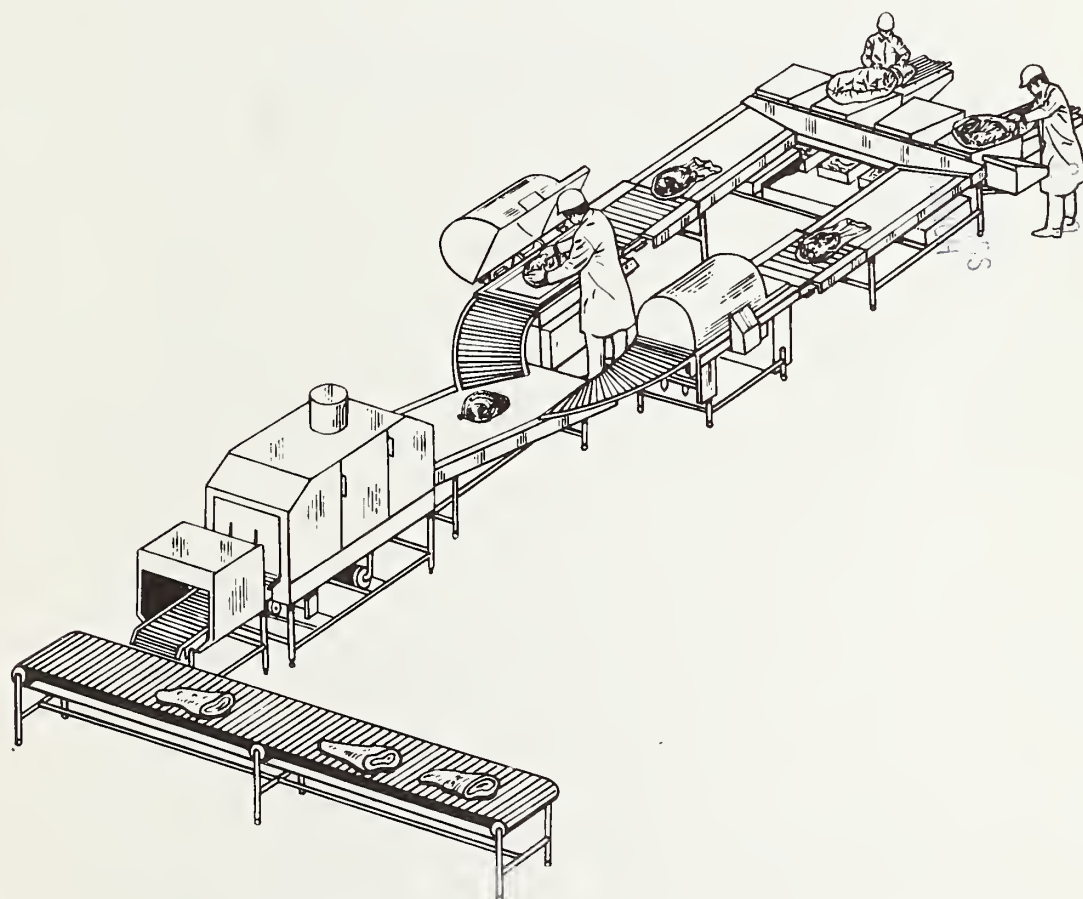
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Accepted Meat and Poultry Equipment



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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Branch; Facilities, Equipment, and Sanitation Division (FESD), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used on fully packaged product.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250-3700
Phone No. (202) 447-7386 Fax No. (202) 475-5486

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.

2. All product contact surfaces shall be visible (or easily made visible) for inspection.

3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.

4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between each use. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. The hose material must be installed in a manner which allows for inspection of the interior surface. Sanitary connectors can be installed at appropriate intervals to allow breakdown for visual inspection or use of inspection devices, such as, boroscopes.

Hoses without sanitary connectors are acceptable for steam and water lines where breakdown for cleaning and inspection is not necessary. However, hoses used for re-circulating water into and out of product contact areas must satisfy the requirement for product contact hoses.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause

deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.
4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

AUTOMATIC POULTRY EVISCERATING EQUIPMENT

All surfaces of automatic poultry eviscerating equipment which come in contact with raw product must be sanitized between each use. Sanitization may be accomplished by flushing the contact surfaces with either 180 degree F. water or with water containing 20 ppm residual chlorine at the point of use.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -

A & J MANUFACTURING COMPANY
ENGLEWOOD, COLORADO
Can Separator, AFC Series:
100-..

A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
Culture Dispenser: JB80GW

ABEX CORPORATION
COLUMBUS, OHIO
Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50

ABR FOOD MACHINERY INTERNATIONAL, LTD.
OAKVILLE, ONTARIO, CANADA
Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.
GUELPH, ONTARIO
Hose: 106, 107 & 108, 206

ACCURATE DRY MATERIAL
FEEDERS, WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 1200 Series,
312, 612

ACCURATE METERING SYSTEMS, INC.
SCHAUMBURG, ILLINOIS
Electro Magnetic Flowmeter: IZI
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"
Electromagnetic Flowmeters: IZM
Series 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"

ACME PACKAGING A DIVISION OF
INTERLAKE, INC. OAKFOREST, IL
Clipper Machine: "Silver-Lok"
R73K3

ACRISON, INC.
MOONACHIE, NEW JERSEY
Blender: 130
Meat Feeder: 105 -S - . - .
Volumetric Feeder: 1015-S- . - .
Volumetric Feeder: 101-S- . ,
130-S-

ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
"Adamatic" Revent Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180

ADAMS INTERNATIONAL
SOUTH BELOIT, ILLINOIS
Baked Collette Machine: RF...

ADCO
SANGER, CALIFORNIA
Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -EC

ADVANCED DETECTION SYSTEMS
MILWAUKEE, WISCONSIN
Metal Detector: 1000 Series
Pipeline/Reject System: P0003XXS

ADVANCE FOODS SERVICE
WESTBURY, NEW YORK
Tables: 91 -...., 92 -....,
40 Series and 90 Series, OB
-Series
S/S Pans: 20 Series

ADVANCE FOOD SERVICE EQUIPMENT CO.
INC. WESTBURY, NEW YORK
S/S Foot Operated Sinks: 7-PS-18,
7PS-90
S/S Knee Operated Sink: 7-PS-32

ADVANCE WEIGHT SYSTEMS, INC.
GRAFTON, OHIO
S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC
CORP., OAK RIDGE, TENNESSEE
"Chub -Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infeed Table: 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602

ADVANCED PROCESS TECHNOLOGY, INC.
CINCINNATI, OHIO
Uniblend Double Motion Mix Cooker:
A-...-DM

ADVITEC
WARSAW, INDIANA
X-Ray Bone Detection Machine: 50-100
"SPECTRASCANNER"

AERO HEAT EXCHANGER, INC.
RICHMOND, B. C., CANADA
BM Freezer: 840

AEW NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
Saw Roller Table: 900
Band Saw: AEW-350, AEW -400,
AEW-900
Automatic Portioning Saw: APS-200
Band Saw: AEW-350M, AEW-400M,
AEW-900M
Automatic Sawing System: HS-400-
Band Saw: 600
Automatic Portion Control Saw: APC

AFTEC, INC.
JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS-..

AGA GAS, INC.
CLEVELAND, OH
Cryogenic Freezer: M-60-12, M-90-12,
M-120-12, M30-06, M60-06.

AGGIE BONING CORPORATION
ESTHERVILLE, IOWA
Boning Machine: Water Pressure 1

AIRCO CRYOGENICS
IRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-...
-...S
Spiral Cooker CC-28-8005

AIRCO CARBON DIOXIDE
MURRAY HILL, NEW JERSEY
CO2 Tumble Freezer: TFF-...-

AIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser: 285048,
24875 W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75, 6.25X,
5H8X
CO2 Snow Horn (Use with an
acceptable hood and exhaust
system): LVSH-7, EHS -...
CO2 Tumble Freezer: TFF18-15,
TFF18-20, TFF18-25
CO2 Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420
-6-67
Dry Ice Pelletizer: P-250, P-500,
P-1000
"Kwick-Chill" Snow Hood 28-5460
CO2 Injector (Bottom Mount):
LV-D-2308966, B-2-286142
Liquid Nitrogen Chilling Spray
Manifold: C-1-309082 (Use with
an acceptable hood and exhaust
system.)
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-...-...S
Spiral Cooker: CC-28-8005
Airco CO2 Dri-Pack Snow Horns:
DLV-52, SLV-52
Portable Snow Horns: PSH-3.5,
LVSH(without handle)
Batch Freezer: KFB-200, KFB-300
CO2 Three Port Injector: D-13010297
CO2 Tumble Freezer: TFF18-15,
TFF18-20, TFF18-25

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA-
Cyro-Quick Freezer: RP. -.... -C,
R-...
CO2 Snow Accumulator: CSA-...
CO2 Snow Hood: CPS-...-...
CO2 Tunnel Freezer: CP-...-PO
CO2 Snow Generator CSG-...
w/Suitable Exhaust System
Carbon Dioxide Snowing Hood
w/Suitable Exhaust System:
CBS-...-AL

AJINOMOTO USA, INC.
NEW YORK, NEW YORK
Noodle-making machine: NM-100G,
NM-100S
Shaoni Machine: DEC-100S
Chao-Tus Machine: DEC-100G
Compact Wrapper w/Conveyor: 27

Sliding Conveyor: 27-A

ALAMO REFRIGERATION

SAN ANTONIO, TEXAS

Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA

Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA

S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS

Boning Conveyor: BC

Fat Conveyor: BC-F

Combination Boning Conveyor: BC-BF

Wire Belt Conveyor: WB, WB-1, WB

-V

Feed Hopper: FH-B, FH-H

Rotary Packing Table: MB-LS

Conveyor: BC-B, ABC-B

Vat Dumper: VD

Mesh-Belt Conveyor: MB

Inclined Cleated Belt Conveyor: CB

Conveyorized Boning Table: BC-FB

Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND

Pump: 7846-A, 7846-6

ALFA-LAVAL

FT. LEE, NEW JERSEY

Decanter-Centrifuge: CFSNX-...,

NX-..., CFNX-....

Heat Exchanger: P-5, P-14-RC,

P-13, P-15, P-25, P-45

Heat Exchanger, Swept Surface:

HC-.....-..

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB,

H7-FMC, H10-FMC

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,

CFPX-409, CAFPX-207XGV-19-60,

AFPX-..., BRPX-...

Contherm Scraped Surface Heat

Exchanger: HC-.....S-..N

Hermetic Separator: BPB-209

S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117

Tripe Scalders: TS-101

Vat Dumper: LD-302, LD-303,

LD-304, LD-305

Belt Conveyor C1 -.. -.., C2-..

-..

S/S Pack Table: 200

S/S Sausage Work Table: 210

S/S Sausage Stuffing Table: 220

S/S Belt Conveyor: 310

S/S Scaling Screw Conveyor: 400

S/S Product Feeder Screw

Conveyor: 410

S/S Inclined Screw Conveyor: 420

S/S Slat Conveyor: 500

S/S Banding Conveyor: 510

Hi-Lift Dumper: 600, 640

Vat Dumper: 610

Skip Rail Dumper: 620

S/S Pickle Tanks: 700

S/S Casing Soak Tanks: 710

Transfer Conveyor: 320

Pack-Off Conveyor: 330

Roller Conveyor: 520

Spiral Conveyor: 910

Tower Loader: 630

Bacon Bits Press: BBP-1

Vacuum Storage Tank: 720

Belly Feeder: D-0816

Ham Stuffer: 1000

ALINE SYSTEM CORP.

WHITTIER, CALIFORNIA

Sealer and Shrink Wrap Tunnel:

2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL

LODI, WISCONSIN

Continuous Frank Processing

Unit: CPS-1971

Acid Application Tunnel: AA-71

Brine Chill Tunnel: LCB-2, LBC-3,

JT-0200, LBC-4-2, LBC-4-3

Brine Chill Unit: LBC-T

Brine Chill Unit (Test Module):

BTM-01

Liquid Smoke Tunnel: LS-2

Smoke Houses: Gas, Steam

Food Processing Oven: EO-75-

Continuous Bacon Processing Unit:

CB-5000

S/S Smokehouse Trucks: TR-

Continuous Multi Purpose

Processing Unit: CMP-....

Cooker: CKRS-.PM, CKRW-.PM

Chiller: CHRQ-.PM, CHRB-.PM,

CHRG-.PM

Food Processing Over: Gas, Steam

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-..., VC1-.. ..

Vibratory Inspection Conveyor:

D-5649

Inclined Belt Conveyor: D-3732

S/S Pork Skin Sizer: D-1529

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-..., VC1-....

Vibratory Inspection Conveyor:

D-5649

Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker W/Cart 738: Y, JY

Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401

Vibrating Aligning Conveyor: 11268

Conveyor: PB-1

Bucket Elevator: ALS-..., AMS-..

ALLENTOWN WIRE PRODUCTS INC.

ALLENTOWN, NEW JERSEY

Wire Basket: Nylon, Type 11

Wire Baskets

ALL-FILL, INC.

EXTON, PENNSYLVANIA

Inclined Screw Conveyor & Hopper

Agitation Assembly: ISC

Checkweigher: "Guardian"

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR,

500-FSR

Sergeant-AG Stand: MPS, GPL/MPS

Sergeant-EA Stand: MPS, GPL/MPS

Sergeant-L-Sealer: 1620-B, 1620-C,

LM-1620-B, LM-1620-C,

1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:

W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly

Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI

Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.

MINNEAPOLIS, MINNESOTA

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY

WAUKESHA, WISCONSIN

Valves: Air Operated

In-Line Filters: 1 & 2 Square Feet

Sanitary Filter and Strainer:

5000, 6000

Pipeline Product Recovery Unit:

PR-50

Packaging Machine: "Mark" 12-8

Ball Check Valve: 45RYRSN

Air Check Valve: A-1997

Air Valve: 840-10, 840-20

ALLPAC, INC.

DALLAS, TEXAS

Horizontal Wrapping Machine:

M-Super, Super 7, 06, Super

7-011

Form, Fill, and Seal Machine:

S-130-D

ALL PACKAGING MACHINERY & SUPPLIES

CORP., ERRICH MACHINERY DIVISION

RONKONKOMA, NEW YORK

Bagging Machines: 913, 917, MGI

Speedy

Auto Bagging Machine: HCBS-1/8-T,

VCBS-1/8-6"X5, VBS-3/8, TBS-3/8

ALL-PAK, INC.

RIVERDALE, GEORGIA
Packaging Machine: "Speedpak"
Golden Nine

ALL-POWER INC.

SIOUX CITY, IOWA
Vat Dumper: C-984
Incline Conveyor: B-101
Circular Cutting Knife: K-200
Ham Saw: K-121
Cutting Conveyor: RS-650
Belt Conveyor: RS-960
Hog Viscera Table: HV-333
Cutting Boards: "All-cut,"
"Tuff-cut"
S/S Beef Loading Bucket; L-900 (To
be used with a suitable loading
device as determined by the IIC.)
S/S Jowl Roller JR-101
Plastic Flight Ham Can
Conveyor: CC-A-8 (For Product in
Cans or Trays)
Conveyor: SS-101
Smokehouse Sausage Truck: ST-101
Boning Conveyor: PB-101-D
Ham Run-A-Round Conveyor: RA-101
Cut and Boning Conveyor: PC501
Flight Conveyor: FC-904
Hog Gambrel (Hind feet not to be
saved.): 41-8-202
"TOR" Blow-Gun: S-..., S-.....
Snout Puller (Rotary) and Head
Block: SP-400
22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.

DENVER, COLORADO
Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8) Note:
Lamp must be used in accordance
with Part 7, para. 7.16(b) of
the Meat and Poultry Inspection
Manual

ALPS ELECTRO-AIRE INDUSTRIES

DALLAS, TEXAS
Sterilamp Light Fixture: G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G8T5):
HU-32, HU-64
Germicidal Lamp: 41-36-1&2, 41-3
6-2&4L
Note: Above lamps must be used in
accordance with Part 7, para. 7.1
6(b) of the Meat and Poultry
Inspection Manual.

W.F. ALTENPOHL, INC.

HIGH POINT, NORTH CAROLINA
Carrier, Chicken: DC-1
Carrier, Turkey: DC-IT
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Spike: DC-IT
Air Weight Scale: AW, AW 10000-4
Carousel Poultry Sizing Machine:
100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier (2
hooks): DC-1-2
Plastic Carrier: PC-7

ALTO CORPORATION

YORK, PENNSYLVANIA
Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway
S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.

MILWAUKEE, WISCONSIN
"Thunderbolt" Roasting and Holding
Oven:TH-HD

ALUMINUM COMPANY OF AMERICA

PITTSBURGH, PENNSYLVANIA
Single Head Sealer: "TOR" 2
Automatic Sealer: "TOR" 1

ALVAC FOOD EQUIPMENT SALES

COMPANY
LONG BEACH, CALIFORNIA
Vacuum Packaging Machine: "Alva" I,
Alvac" II
Vacuum Pack Machines: Stephan Alvac
I SM, Stephan Alvac II SM

AMCO CORPORATION

CHICAGO, IL
Shelves (packaged product only):
AMCO II
Shelves (direct food contact):
Plasteel

A.M. MANUFACTURING COMPANY

DOLTON, ILLINOIS
Dough Divider and Rounder: S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY

MANKATO, MINNESOTA
Versa Bander: 118

AMERICAN BILTRITE (CANADA), LTD.

SHERBROOKE, QUEBEC
Belt (Food Contact): LNP...,
LNP....
Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY

OWINGS MILLS, MARYLAND
Conveyor/Accumulation Table:
CTC-2000, UTB-2000,
OTC-2000 (For packaged product
only.)

AMERICAN CAN COMPANY

GREENWICH, CONNECTICUT
Canco Closing Machines: 1-1A
Western 422-1E-00, 400, 458-4DS,
400-4R2A, 410-4R2A, 410-4R2-EM,
410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines: #1
Pacific, #1 PUV Type B, #1 PUV
Type BR, 00-6, 0-8A, 0-8C, #1
Hi-Speed, #1 Universal, 3 00, 300
-B, 402-3V, 600-IUV, 601-IUV, 602
-IUV, 810-IUV, 910-IUV, 1101
-IUV, 1102 -IUV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC

Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine: 725, .
717-E, RF-L6
Rigid Flex Packaging Machine:
727-E-Y
Infeed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine "Dixie
Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY

SANFORD, MAINE
Cutting Boards: Acrylite
Edible Oil Storage Tank: Laminac,
EPX-196

AMERICAN FOOD EQUIPMENT CO.

HAYWARD, CALIFORNIA
"Roto Pac" Lay Susan Table: 300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50
"AFECO" End Discharge Mixer: 510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610
Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks Only)
"AFECO" Meat Tumbler: 175
Overlapping Paddle Mixer: 5100
Mold Cover Press: 260
Vacuum Stuffing Machine: DSVF-1600
Square Loaf Mold with Coil Spring
Cover: 632
Stuffing Horn & S/S Table: 120

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 2S0
Spice Distributor: OM

AMERICAN GAS

DALLAS, TEXAS
Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.

NASHVILLE, TENNESSEE
Cutting Boards: Cut Rite Simona
2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-..
Poultry Cutter: AMC-520
Duck Rocker Scalders: L-100
Poultry Schackles: AM-180CU,
AM-90CU, AM-240SEC, AM-99BP,
AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN MEAT EQUIPMENT CORP.

MONROVIA, CALIFORNIA
Sausage Linking Machine: "Link
Master" Mark II, Mark III

AMERICAN METAL FABRICATORS, INC
MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.
CINCINNATI, OHIO
S/S Double Deck Conveyor:
6725-...-..., 6725-...-...

AMERICAN MICROTECH INC.
RACINE, WISCONSIN
Metal Detector: MD-..

AMERICAN NATIONAL CAN
FORMERLY AMERICAN CAN COMPANY
CHICAGO, ILLINOIS
Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.
BELLEVUE, WASHINGTON
Variopacker: VP-...-..
Patty Counter and Stacker: 120-4
Varowrap: P-...-

AMERICAN PROCESS SYSTEMS, CORP.
WAUKEGAN, ILLINOIS
Blender: DRB-..
Ribbon Blender: SRB-...
Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110
Conveyors: W-BC-100, W-BC-110,
RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY
SUMMIT, NEW JERSEY
Light Fixtures: G-25T8, G-30T8,
WL-782-L-30, G-36TGL & G-64T5L
w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL,
WM-30-HL, CS-30-CL, WM-25-HL,
CS-25-HL, WM-15-HL, CS-15-HL
Note: Above lamps must be used in
accordance with Part 7, para. 7.16(b)
of the Meat and Poultry Inspection
Manual.

AMETEK
EAST MOLINE, ILLINOIS
Horizontal Pressure Leaf Filter:
HSSF -...-

AMF-UNION MACHINERY DIVISION
RICHMOND, VIRGINIA
"Glen" Mixer: 340-F-S, 340-F-D,
160

AMMERAAL, INC.
GRAND RAPIDS, MICHIGAN
Belting (Direct Food Contact):
2L046, 3T45, 2LM046, 2T046,
1M026, 2M45, 2M046, 2T086, 1GM087
Belts (Food Contact): 1M086,
2M086, 3M046, 2T45, 2LM046A15,
2M049A13, 2T49A13
Belting (Fully Packaged
Product): 2M047

AMOCO CHEMICALS CORP.
ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-001

AMPRO, INC.

CHICAGO, ILLINOIS
Netting Removal Machine: ANR-2

AMRI, INC.
HOUSTON, TEXAS
Sanitary Valve: "Cosmia" 3T6P6iKA,
"Polyvia" 46iKA

AMSCOMATIC INC.
LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.
TUSTIN, CALIFORNIA
Conveyor: FMC-...-, BC-...-..
Screw Conveyor: SC-...-, SCA-...-..
Tub Dumper: D-...-..
S/S Tables: TS-...-, UT-...-..
Metal Detector-Conveyor: MDC-...-..
Truck: MV-...-..
S/S Mixer-Blender: MB-...-..
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.
LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines: 100,
300

ANCHOR FILM COMPANY
WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.
LANCASTER, OHIO
Vacuum Sealing Machine (2 piston):
D-650
Capping Machine: 45 HRSM, 36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURING
COMPANY, ROCKFORD, ILLINOIS
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC
STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.
FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETSBERGER BROS., INC.
NORTHBROOK, ILLINOIS
Meat Depositer: PMD, Modified
Dough Sheeter: DS-B-..
Flour Duster: MFD 5005
Cross Roller: DR-7-..
Die Cutter: DC-270-..
Dough Trough: RT-1-24
Production Table: PC-...-..
Slitter Disc: SD-1-..
S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY
LOS ANGELES, CALIFORNIA
Can Closer: 61-H, ..P-DF, ..P-MSLF,

60 -L, ..P (10P)
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubishi" Pouch Machine MHI
PF-15-S, P25-S
Pouch Filler: "MITSUBISHI" PF-20D
-S, PF-20D-LS
Closing Machine: 29P42
Dataweight Scale & Filling Machine:
ADW-211-PWS...

ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
Meat Agitator: 2500

A-ONE MANUFACTURING COMPANY
STRAFFORD, MISSOURI
Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-...-...-..
Column Dumper: ...
S/S Vat/Combo Dumper: CBD
Hi-Lift Dumper: CBD-HL-...-..
S/S Work Table: A-1-T
Belt Conveyor: A-...-...-..
Screw Conveyor: A-1-...-...-SC
Twin Column Dumper: TCD-...-..
S/S Receiving Hopper: A-1-H
Vacuum Tumbler: VT-...-...
Mixer/Blender: MB-...-...-V-C

APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN
Stainless Steel Rotary Blancher:
1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000
Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie: LR-CAD-1
Belt Conveyors: BC-A, BC-B
S/S Screw Conveyor: SC-10, RSC-07
S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000
Vat Dumper: T-4000
Conveyor: TT-45
8" Wire Belt Conveyor: BC-WB-8
ConveyORIZED Trim Table: TT-2400-12
Press Rack: HPR-1000
Compression Rack: CR-1000

APV BAKER FES LTD.
PETERBOROUGH, ENGLAND
Sintermatic Casing System: 875

A. P. V. CREPACO
CHICAGO, ILLINOIS
Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBM, HMBL, HX, HXC, HXCB, HXCS,
WHXC, WHXCS, R50, HXL, Series I,
II, III, IV, SR 15/15s and SR
35/35s
S/S Plate Heat Exchanger: R106
Paravalue: ./3A, ./SP
"Vertical Separator" Evaporator:

1900
 Plate Heat Exchanger: "Junior
 Paraflow" series R405 & R86
 Plate Heat Exchanger: HXU-6
 Climbing and Falling Plate
 Evaporator: Series 3
 Falling Plate Evaporator: 10
 Air Activated Diaphragm Valve:
 Series IV
 Ice Builder
 Poly Ties
 (Air Operated) Valve: APC
 Metering Head: CP
 (Multi) Process Tank: Type PC
 Rotary Pump: 640
 Plate Heat Exchangers: W-2, F-2,
 F-3, CXC, CXC-XC, SC, MS, MS-IND
 Process Tank: 11276, 11278, 11288
 APC Plug Valve: K-IIR
 Centrifugal Sanitary Pump: CP...
 Swept Surface Heat Exchanger: BD,
 VT, HD, 620, 648, 672
 Continuous Deaerator Stuffer:
 SD-....
 Continuous Stuffer: S-....
 Auger Feed Pump: AF
 S/S Rotary Pumps: R Series, U
 Series
 S/S Tanks: OF, OC, OFA, OCA, CF,
 CC, CFA, CCA
 Holding Tank: FVJ/.M
 Sloped Bottom Tank: OVS-....
 Conveyor: CFH12-24
 Food Blender: FB..
 Food Blender W/Auger: FBA..
 Air Activated Sanitary Valves: C P
 Zephyr
 Whipper/Chillers: KAC-..., KMCP-...
 Agitators: 2, 3, 4, 5, 1, 6
 Vacuum Stuffer: VS-....
 Liquifier: CLV-..., CLV-H-...
 (Inside impeller and seal will be
 removed daily for cleaning and
 inspecting.)
 S/S Ingredient Feeder: IF-...
 Homogenizer: -DL-..., 3DD25
 Plate Heat Exchanger: SR25/25S,
 SR65/65S
 Agitator Assembly: A-7
 Infusion Heater: IF-....
 Swept Surface Heat Exchanger:
 VEXHD-884
 Dual Ribbon Blender: HD20DRV

APV ROSISTA INCORPORATED
 ROCKFORD, ILLINOIS
 Butterfly Valve: Delta B10 Series
 Butterfly Valve: BF-11
 S/S Knife Gate Valve: S-..

ARCHITRONICS, INC.
 GREELEY, COLORADO
 Carcass Weight Printer: BP001-A

A.R.E. METAL FABRICATORS
 LOS ANGELES, CALIFORNIA
 Breeding and Battering Machine: BA
 -2

ARK INTERNATIONAL
 PALOS HEIGHTS, ILLINOIS
 Production Cutter: 35, 45

ARNOLD'S FOOD SYSTEMS, INC.

HOLYOKE, MASSACHUSETTS
 Cuber/Dicer: 102, 103

ARO CORPORATION
 BRYAN, OHIO
 S/S Pump: 650-406, 650-407,
 650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.
 OSHKOSH, WISCONSIN
 Rotary Top Table D-14534
 Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.
 MOXEE, WASHINGTON
 Automatic Tortilla Counter Stacking
 Machine: 32-234

ARTIC STAR REFRIGERATION CO.
 FT. WORTH, TEXAS
 Open Top Refrigerator: AS-11

ARW RESEARCH AND DEVELOPMENT INC.
 MAYETTA, NEW JERSEY
 Tray Pad Machine: TM-4800

ARY, INCORPORATED
 KANSAS CITY, MISSOURI
 Tripe Washer & Cleaner: 57, 67, 68,
 88
 Tripe Defatter & Refiner: 555R,
 666R, 68R
 Stripping Knife with Sterilizer:
 "Hamjern" 10-4
 Lifting Support Boom: "Hamjern" 10-
 Shank Lifter: "Hamjern" 10-1
 Hide/Pelt Puller: "Hamjern" HJ10
 Centrifugal Beef Foot Cleaner: 76P,
 777P, 87P
 Hoof Remover: "Deser"
 Turbovac Vacuum Packaging Machine:
 SB320, SB415, SB415H, SB500,
 SB500-11", SB800, SB1000,
 SB1000-11"
 Tripe Defatter & Refiner: 88R

ASEECO CORP.
 LOS ANGELES, CALIFORNIA
 Vibrating Conveyor: VCS -...,
 VCH-...
 Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.
 GREENSBURG, INDIANA
 Poultry Scalder: SS-30, SS-36,
 SS-48
 Gizzard Peeler: AK-4
 Poultry Picker "Sure -Pick": SP-30,
 SP-38

ASHWORTH BROTHERS. INC.
 WINCHESTER, VIRGINIA
 Conveyor Belts (Food Contact): True
 1/2 X 1/2 Omni, Omni-flex,
 Omni-grid, Prestoflex
 Turn & Tangent Drive w/S/S
 Shield/Guard: H & Y
 Plastic Belt (Food Contact):
 Prestoflex with Flights,
 Prestoflex Open Grid, Prestoflex
 Close Oval Grid
 S/S Belt Balanced Weave: B-18-12-8,
 B-24-20-14, B-30-20-12,
 B-30-20-14, B-30-20-16,

B-36-20-12, B-36-20-14,
 B-36-30-16, B-48-32-16,
 B-48-48-16, B-48-48-18,
 B-60-60-18, B-72-62-1416
 Balanced Weave Belts (Food
 Contact): CTB-18-16-16,
 CTB-30-24-17, CTB-42-36-18,
 CTB-60-48-1820
 Belt (Food Contact): Fatigue
 Resistant Omniflex & Wear
 Resistant Omni-Grid, Omni-Grid
 Space Saver
 Belt (food contact) Space Saver
 Stacker: PH-..

ASI, INC.
 HIGH POINT, NORTH CAROLINA
 S/S Carrier: AC-T
 S/S Shackle Cut-up/Weight: AC-TC
 S/S Selector Scale: AL-1.1, AL-1.2,
 AL-1.3
 Orbital Parts Sizing Machine: AL-3

ASSOCIATED FOOD EQUIPMENT CO.
 DALLAS, TEXAS
 Continuous Fryer: 30-l-REC
 Continuous Cooked Poultry Parts
 Chiller: Mark II
 Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.
 DALLAS, TEXAS
 Automatic Feed Fryer: AM5000

ASTEQ INCORPORATED
 GAINESVILLE, GEORGIA
 Regular Belt Conveyor: RBC-100-...
 Foot Cutter: FC-1
 Shaker Table: ST-100
 Carcass Crusher: CCT
 GSI Profiler: GS-4100

ASTRO MANUFACTURING COMPANY
 THEBES, ILLINOIS
 Freezer Divider: "Astro-Spacer"
 Plastic Pallet: B-4048

ASTROPHYSICS RESEARCH CORP.
 LONG BEACH, CALIFORNIA
 Food Diverter: 08-2824
 Food Processing X-Ray Inspection
 Machine: 01-0415

ATLANTA AUTOMATION, INCL
 ATLANTA, GEORGIA
 Auto Sort (Poultry parts sizer):
 AS-100

ATLANTA BELTING COMPANY
 ATLANTA, GEORGIA
 NCYC White PVC Belt W/T-Cleat,
 AB CO PV120 CTYFS
 White PVC Belt W/T-Cleat, ABCO
 PV-100-RT
 White Rib Top: PV-75
 Belts (Food Contact): ABCOWELD
 Cleated
 3 Ply White Cleated Belt (Food
 Contract): ABCOMOLD

ATLANTA BRUSH CO.
 ATLANTA, GEORGIA
 Single Strand Brush: SSB -....
 Single Strand Rotary Brush:

SSB-....

ATLANTIC ULTRAVIOLET INC.

LONG ISLAND CITY, NEW YORK

Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)

ATLAS PACIFIC ENGINEERING CO.

EMERYVILLE, CALIFORNIA

Volumetric Filler: VF-....

Vacuum/Pressure Syruer: HVS-P-36

ATMOS DIV. OF UNITED INDUSTRIES, INC., CHICAGO, ILLINOIS

Smokehouse: SF-100

AUDUBON METALWOVE BELT CORP.

PHILADELPHIA, PENNSYLVANIA

S/S Belt, Balance Weave:

PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20

AUTIO COMPANY

ASTORIA, OREGON

Meat Grinder: 1101GH, 601GHP,
801GHP, 1101GHP, 601GH, 801GH
Sanitary Pumps: 2 1/2, 3

AUTOMATIC FAUCET CORPORATION

BURNSVILLE, MINNESOTA

Automatic Solenoid Activated Hand
Wash Valve/Faucet: H-1000, H-4000

AUTOMATED FOOD SYSTEMS

DUNCANVILLE, TEXAS

Stick Dog Fryer: PTL..., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Viscous Food Pump: 123, 85
Blender: 200, 240
Automatic Corn Dog Loading Machine:
PTL-2000
Sausage Stick Machine: SS-100
Food Pump: 200
Conveyer Freezer: CDCF-7000

AUTOMATED PACKAGING SYSTEMS, INC.

TWINSBURG, OHIO

Bucket Type Conveyor for Chicken
P-1000
Accu-Scale/Bagger System: 100/H-100
Poultry Harvesting (Cut-up)
Machine: PHS-2000
Bagging Machine: FAS-1000
Bagger: H-75

AUTOMATED PROCESS SYSTEMS

ELK GROVE VILLAGE, ILLINOIS

Searing Oven: 100

AUTOMATIC HANDLING & FABRICATION

LAMBERTVILLE, MICHIGAN

Conveyor: SC-1, FC-1

AUTOMATIC INDUSTRIAL MACHINES INC.

Park Ridge, New Jersey

"Flexifeeder" Conveyor: 50, 100,
200, 300, 400

AUTOMATIC MODULAR PACKAGING SYSTEM

STANTON, CA

Filling Machine: AM-VOL-A

AUTOMATION CEG, INC.

ST. HUBBERT, CANADA

Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY

ARCADIA, INDIANA

Corn Dog Stick Machine: SM-150

AUTOPROD INC.

NEW HYDE PARK, NEW YORK

Sauce & Cheese Applicator: 90, 600,
300

Ravioli Machine: RV

Conveyor: DC-A, CO-F

Dough Sheeter: S-L

Filler: F..

Handpack Filler: VI-A4

Sauce & Condiment Applicator: MA,
UO

Cheese Shredder: LS-G

Air-Operated Valve: E1-B

Transfer Pump: Z

Metering Pump: B

Hydraulic Pizza Cutting Press: PI

Lidding Machine: LI-A1

Automatic Pasta Shell Filling
Machine: S.S.-.

Omelette Machine: CF

Cross Cut Splitting Saw: CO-D4

AUTOWEIGH COMPANY

MODESTO, CA

Weigh Belt Feeder: 205/SD-XX,
305/SD-XX

AVANTGUARD, INC.

MT.PLEASANT, UTAH

Platform Scale: 400-H

AVERY WEIGHING TECHNOLOGY

GREENSBORO, NORTH CAROLINA

Prepack Scale: B700

- B -

BAADER NORTH AMERICA CORPORATION

NEW BEDFORD, MASSACHUSETTS

Desinewing Meat System: 3.995

Deboning and Desinewing Machine:

BA 696

Desinewing and Deboning: 695

Deboning Machine: BA696-217

Deboning Machine: BA696-218

Desinewing Machine: BA696-219

Weighing System Consisting of:

Infeed Conveyor: 461, Weigh Unit:

481, Separator Conveyor: 460

Chicken Filleting Machine: 640

Desinewing and Deboning Machine:

695 CTM

Deboning & Desinewing Machine with

Automatic Feeder: 697, 699, 699C,
(Feeder 515)

Deboning and Desinewing Machine:

697, 699, 699C

Screw Feeding Device: 512

Elevating Conveyor: 1008

Cook and Chill System Consisting Of:

Feeding Conveyor: CS

Ascending Conveyor: CSF

Transfer Conveyor: CSD

Continuous Compact Cooker: CC1800

Conveyor w/Shower Zone: CSMS

Continuous Chiller: CDC 1800

Shrink Unit: SU 860

Drying Unit: DU 800

Grading Plant: GD 1000

Accelerating & Transfer Unit: CTUP

BADGER METER, INC.

MILWAUKEE, WISCONSIN

S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION

WESTBURY, NEW YORK

Bag-A-Thon Packer: 115SS, 16-66SS

BAKER PERKINS FOOD MFG. INC.

RALEIGH, NEW CAROLINA

Depanner: WDCS/ST, RS

BAKER'S AID

SYOSSET, NY

Rack Ovens: "Baro" 1E-DA, "Baro"
2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

BAKERS EQUIPMENT/WINKLER, INC.

ENGLEWOOD CLIFFS, NEW JERSEY

"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.

IRVING, TEXAS

S/S Wirebelt Conveyor: W-1, W-2

Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.

BOHEMIA, NEW YORK

S/S Spiral Mixer: "ASTOR" ASP-...

S/S Oven: SR-12, SP-11, SM-11

BALATROS GMBH

HAMBURG, WEST GERMANY

Belting (Direct Product Contact):

BALATHAN I, II, III, IV, VI

BALATROS TT12 1.0-0 Decke

BALATROS TT12 1.0-0.5 Decke

Belting (Packaged Product Only):

BALATHAN V

J.W.BALL COMPANY

DALLAS, TEXAS

Tamale Wrapping & Cutting Machine:
SS-182

BALDWIN BELTING INC.

NEW YORK, NEW YORK

White Nitrile NBR (Food Contact):
(Cotton carcass belts have edges

sealed with approved sealant.) 2

PE 60, 3 PE 90, 2 PE 90, 3 PE

135, 3 PE 135 CBS, 3 PHW, 2 PXHW,

4 P XHW, 3 PXHW, 2 PWF, 3 PWF

Tan PVC/NBR (Food Contact): 2PT 6

PVC, 3PT PVC

Black Nitrile (Food Contact): 5P

BLK

White Butyl (11R) (Food Contact):

3 PW BTL

White Thermoplastic PVC (Food

Contact): 120 COS W
White Nitrile (NBR) (Fully Packaged
Product Only): 2 PWRT, 3 PWRT

BALSTON, INC

ANDOVER, MASSACHUSETTS

Steam Filter: 23/30SR, 23/75SR,
SP3-23/75SR, SP-4-23/75SR
Air Filter: A33B-SA, A45B-SA,
A27/35B-SA, A27/80B-SA,
AKSB-0280-SA

BALTIMORE SPICE COMPANY

BALTIMORE, MARYLAND

Liquid Smoke Cabinet: CY9

BAMCO BELTING PRODUCTS, A CHACE CO.

GREENVILLE, SOUTH CAROLINA

Belting (product contact): TT12 Matt
Green

BANDO AMERICAN INCORPORATED

ITASCO, ILLINOIS

Belt (for direct contact): SL-4GE(W)
EHH, SL-4C(W)F, SL-4C(W)/(W)F,
SL-5C(W)F, SL-8C(W)F,
SL-8C(W)/(W)F, SL-5C(W)/(W)F
Conveyor Belts (Direct Contact):
SL-4U(W)F, SL-8U(W)F,
SL-4U(W)FII, SL-8U(W)FII
Conveyor Belts (Packaged Product
Only): SL-4PF, SL-8PF, SL-8PFII

BANGOR FOOD MACHINE

BREEDSVILLE, MICHIGAN

Conveyor: 1, 5, 6, 02, 03, 04
S/S Tub/Base: 11
Barrel Cart: 13
Cardboard Inserting Machine: 12
Sauce Depositor: 16
Depositor: 18
Leveling Monitoring Device: 19
Ingredient Depositor: 21

BARBEQUE KING COMPANY

MAULDIN, SOUTH CAROLINA

Bake King Deck Oven: B-12-A

BARKER INTERNATIONAL

LANCASTER, PENNSYLVANIA

Turkey Wetting Cabinet: ST-WC-1,
80LGH
Scald-N-Pick System (turkeys):
TSSP-1070
Straddle Picker "Gent-L-Flex"
(Mounted): SF-1000, (Floor
Mounted): SP-2000
Scald-N-Pick System (Chickens):
SSP-1070
Giblet Chiller: Mark IV 1, 2, & 3
Barrel
Hock Cutter: 5010
Poultry Chillers (Paddle): Mark
V-P, Mark VIII-P
Poultry Chillers (Refrigerated-
Paddle): Mark V-RP, Mark VIII-RP,
Mark VI-RC
Poultry Chillers (Auger): Mark
VI-A, Mark VIII-A, Mark VII
Poultry Chillers (Refrigerated-
Auger): Mark VI-RA, Mark VIII-RA
Carcass Chiller: Mark IV, Mark IV
FWU-100
Giblet Chiller (Single Barrel):

Mark V-R-S

Giblet Chiller (Double Barrel):

Mark V-R-D

Giblet Chiller (Triple Barrel):

Mark V-R-T

Gizzard Splitter & Peeler: 210-B,
210-B-1

Poultry Scalders: SINGLE PASS

SS-3-16, DOUBLE PASS SS-4-28,
THREE PASS SS-3P-34, SS-3P-28,
FOUR PASS SS-4P-34, SS-4P-28,
SS-4-34

Eviscerating Shackle: VS-100

Giblet Pumping System: GPS-C100

Picker, "Flexomatic IV": FP-4

Automatic Poultry Cut-up System:
6182

Turkey Gizzard Machine: 210 BT

Picker: RF-40000 -...

Picker: "Roto-Flex" RF-4000-...

Picker, "Rotomatic": RP-...

Picker, "Fin-Flex": FF -

Picker, "Fin-Flex VI": 6600 FF-VI

Poultry Picker: Versa-Flex,

Gent-L-Flex

Automatic Lung Remover: SL-8000

Automatic Poultry Killer: K-5150

Neck Breaker: 6000

Dry Offal System: 5200

Continuous Flow Handwash Station:
5230

Hip Operated Hand Wash Station:
5220

Hand Activated Hand Wash Station
(w/a suitable Pressure Regulating
Device): 5210

Hand Activated Hand Wash Valve
(w/a suitable Pressure
Regulating Device): 5099

Inspection Trim Pan: 5330

Water Rail: 15240

Water Flushed Hopper Assembly:
528., 530

Conveyor: 75500

Oil Sac Cutting Machine: 50700

Bird Unloader: 6100

Neck Skin Cutter: 7050

"Hi Cube Slant" Continuous

Chiller/Freezer: A, G and AG

Turkey Head Puller: 5480

"Hock-A-Matic" Hock Cutter: HAM-6

Automatic Giard Splitter and

Peeler: 480

Pre-Stunner: S-5100

Post-Stunner: S-5110

S/S Sizing Bin: 1082

Electronic Sizing Machines:

"Weightronic" 9182L, "Weightronic"
9182M

S/S Scalders: M-781

Gizzard Harvester: GH-582

B-BAR-B, INC. EXACT PACKAGING DIV.

SCHAUMBURG, ILLINOIS

Automatic Filling Machines: 2015
MA, 4015MMC

BARKLEY & DEXTER LABORATORIES, INC.

FITCHBURG, MASSACHUSETTS

Metal Detector: "Cleanline",

"Cleanline B"

Checkweigher: GS05LW-WX2/CE651,
CK20-LW-PO/CE401

BARLIANT & COMPANY

CHICAGO, ILLINOIS

S/S Meat Trucks: A38, A38A, H38,
A37, A37R, H37, A36, A36R, H36,
A35, A35R, H35, A34, A34R, H34,
A33, A32, A32R, H32, A31, A31R,
H31, A30, A30R, H30, A12, H33,
A33R

Meat Former (w/o discharge

conveyor): Medimat-A, Gigant-A

Meat Former (w/dischARGE conveyor):
Medimat-B, Gigant-B

BARRETT CENTRIFUGALS, INC.

WORCESTER, MASSACHUSETTS

Centrifuge: 1101ES

BATTE CARNE

HOUSTON, TEXAS

Batte Carne (Flattener) Machine: 1A,
2SS

BAUER BROTHERS COMPANY

SPRINGFIELD, OHIO

Hydrasieve (for dewatering
vegetables): 552-..., 552-1-...,
552-2 -..

BAUER-REXROTH & COMPANY

LAPAZ, INDIANA

Cut-up Conveyor: CPE-520

Bagging & Boxing Conveyor: PAC-347

Poultry Cut-up Saws w/stands:

S-7311, SB-7311, BS-1500,
BSD-1500

Ice Disposer: ID-1800

Dumping Table: DT-1400

Ice Precrusher: ID-1500

Giblet Sorting Conveyor: GSC-1100

Giblet Shaker: GS-1000

Poultry Sizer: SU-1700

Bag Opener: BO-1600

BAXTER MANUFACTURING

ORTING, WASHINGTON

Oven: "Advantage" I, II

THE BAXTER MANUFACTURING CO., INC.

TACOMA, WASHINGTON

Table w/cutting boards, Risers
on 3 sides: GC2-....

Table w/cutting boards on both
sides: GC4-....

Table w/cutting board surface:
GC3-....

Table w/all stainless steel top &
risers: AC3-....

BAY STATE CONTROLS CORP.

WORCESTER, MASSACHUSETTS.

"Disc-O-Seal" Butterfly Valve:

E6366-....E10R51, E6666-....E10R51

BBC INDUSTRIES

FENTON, MISSOURI

Continuous Oven: CTX-Gemini

BEACON METAL PRODUCTS, INC.

CHICAGO, ILLINOIS

S/S Wire Loaf Cage: 7754

S/S Screens: Style AF, 907

Ham Press: "Insta-Pres" IP-....

Stack/Nesting Baskets: SHUR-TRAC

SB-100, SB-110, SB-120, SHUR-TRAC

SB-101, SB-111, SB-121

BEARDSLEY & PIPER
CHICAGO, ILLINOIS
Blender: PRB-..

BEEHIVE MACHINERY, INC.
SANDY, UTAH

Deboner Cooling System Poultry
Deboner: BX-66, TC-968, AU-968,
AU-1269, AUX-70, AU-4171
Poultry Deboner: UAX-....
Desinewing Machine (Boneless Meat
Only): AU-9171
Deboning Machines: AUX-72, AUX-968,
AUXS -....
Deboning Machines: AUX-....,
S-76...., AU-...., AULS-....,
AU6173
Deboning Head: PSE-.....,
TS1-...., CP-.....
Deboning Head Jacket:
TJ1-...., TJ2-.....
Pumps: 1445, BP-5, BP-7, 300-50
Twin Screw Bone Cutters: BA-7X,
BA-8X
CO2 Mixers:-50
"Alpina" Cutters: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
S/S Grinders: BGS-.....,
MGS-.....
S/S Auger: RF-...., EX-....
Conveyor: Model BC-.....
Pump Assembly Model EP-.....,
EMP -....
Extruding Die BED-.....
Deboner Assembly: AUXS-.....,
AUX-SL-.....
Transfer Pump: BP-.....
Conveyor Assembly: SC-.....
Deboner: RSTC-.....
Bone Cutters: BA-., BA-., &
BA-....
Tissue Separating/Desinewing
Machine Model: TS1-.....
(Boneless Meat Only) Deboning
Machine: SA-76...., RSTD-.....
Deboning & Disinewing Machine
(Disinewing machine to be used for
boneless meat only):
RSTC-....., RSTD-.....,
RSDD-.....
Deboning Machine: RSDD-.....

BELLAS ENGINEERING INCORPORATED
LANCASTER, PENNSYLVANIA
Oven: "Thermal Zone"

BELAM, INC.
DOWNERS GROVE, ILLINOIS
Lifting Device: DKH -.
"Bone-In" Pickle Injector: MIB.,
MIB-., MIB-..S
"Belam" Meat Massager: DK-..
"Belam" Pickle Injector: MI., MI.S
Lifting Device of Chute: DKHC-.
Tenderizer: IT-., PE-....
Vacuum Ham Press: MP-..
Boning Line Conveyor: BL-., BL-..
Exit Conveyor: IT-.C
Meat Slicer: 80K

BELSHAW BROTHERS, INC.

SEATTLE, WASHINGTON
Deep Fat Fryer: AF-1
Belts (Food Contact): BIC 1201
Automatic Thermomatic Proofer: TM

BELTING INDUSTRIES
KENILWORTH, NEW JERSEY
Belts (Food Contact): BIC 1201

BELT CONCEPTS OF AMERICA, INC.
SPRING HOPE, NC
Belt (Food Contact): POR
120/1TF, POR 100/2/TF, POR
150/3TF, POR 150/3/TB
Belt (Food Contact): Plastomer RMV

BENCO MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Single Lane Processors: HBP-P-S
Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.
ADDISON, ILLINOIS
Sausage Cleaning Machine: MB1000-S,
MB1000-T

BERKEL, INC.
LAPORTE, INDIANA
S/S Pan Scales: 400, 401, 405
Slicer: 180-FA, 180-D, 180-DA,
180GS, 170G-S, 170-D, 808, 818,
170-FA, GT
(Heavy Duty) Slicers: 15 & 15A
Tenderizer: 703-B & D, 704, 704A,
703, 705
Saws: 56V-16, 51V-14, 55V-14,
56V-14, 51V-12, 55V-12, 56V-12
Bench Scale (with S/S Platform &
with Stands): 1021 Series, 3001
Series, 26001 Series, 1..., 3...,
26...
Portable Scale (with S/S Stand):
1121 Series
Counter Scale (w/S/S pans):
172-221, 172-121
Digital Scales, 520, 530, 540,
511, 521, 531, 541 (To be used
with Suitable Stand)

BERMEL INDUSTRIES
BRADLEY BEACH, NEW JERSEY
Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP
BERRYVILLE, ARKANSAS
Cut-up Conveyor W/Belt Release and
Washer: M-156
Bag Line Conveyor W/Belt Release
and Washer: M-157
Double Belt Crossover W/Belt
Release and Washer: M-158
Conveyor W/Belt Washer and
Quick-Release Models: M-167,
M-180, M-181-A, M-181-B
3-Belt Conveyor W/Belt Washer and
Quick-Release: M-166
Strip Cutting Machine: M-201
Deboning Conveyor: M-205

BESLER
FLORHAM PARK, NEW JERSEY
L-Sealer: 1913-MB, 1913-GS,
1913-GSM

BEST & DONOVAN
CINCINNATI, OHIO
Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter: Pacemaker,
Pacemaker II
Super Duty Hog Splitter Saw: 750
& 760
Hog Splitter: IS-750 & IS-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter Saw
Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker Saw:
Mark II
"Red Streak" Primal Saws: 8-E,
10-E
"Tri-Purpose" Air Saws: 8, 10, 12
Pork Scribe Saw, Air Operated:
AS4-P, AS5-P
Beef Scribe Saw, Air Operated:
AS4-B
Cattle Dehorner, Hydraulic: Class
IV
Hock Cutters, Hydraulic: HC-3, HC-5
Beef Splitter, Electric: 100
Beef Splitter w/Exhaust Deflector,
Air Operated: 100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector,
Splitter Saw: 150, 150S (Adequate
sterilizing facilities must be
provided. This will include a
hot water hose with an adequate
supply of 180F. water.)
Hog Breastbone Opener Saw: Mark II
Air Hog Breastbone Opener Saw: AH
Hog Splitter Saws: 764, 766, 764IS,
766IS
Hog Head Cutter: E-24/HAD
Beef Rib Blocker and Ham Marker
Saws: Mark IIS
Primal Cut Saws: "Red Streak" 8ES,
"Red Streak" 10ES
Tri-Purpose Air Saws: 8S, 10S, 12S
Hand-Held Skinner: S-1011
Hog Breastbone Opener Saw: Mark IIS
Air Hog Breastbone Opener Saw: A-HS
Multi Purpose Saw: GT-30, GT-40,
AS-6
Beef Breaking/Ham Marking Saw: 9
Hydraulic Hock Cutter and Cattle
Dehorner: E-24
Foot Cutter: E-22
Hog Splitter Saw: 770 Hydra
Hog Breastbone Opening Saw: 270
Hydra
Brisket Shear: SS7-M
Dehider: Mercury "340"
Brisket Saw: (Air Operated): 275
Automatic Carcass Splitter (Adequate
sterilizing facilities must be
provided): 2900-90-..

BEST POULTRY MACHINERY, INC.
CUMMING, GEORGIA
Head Cutter: HE

BETTCHER INDUSTRIES
VERMILLION, OHIO
Power Slicer: 39, 81, 220

Press: 70

Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750, 350, 1400, 620, 625

Air Operated Trimming Machines (Not to be used for trimming grubs, bruises, etc.) Air Operated: 275
"Band Splitter" Carcass : 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)

Dyna Form Meat Press: Series 1, 75
Tenderizer: TR2

Dipping Machine: 9A, 11A, 14A, 21A

Bone-In Tenderizer: TR-10B

Spray Tenderizer: ST 18-A, ST 24-A

Slicer: BH-15, "Slice-N-Tact"

Cutlet Former: CF-16

Conveyor: 624

Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)

Cutlet Former: CF 10, CF 24, CF 34, CF 40

Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15

"Slice-N-Tact"

Slicer: "Ultimax"

BIG DRUM

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWNS, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-....

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS...x..

Centrifuge: BSV0-....SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS

Tenderizer: PRO-9

Poultry Cutter: BCC-100, BCC-200

Frozen Meat Flaker: FBC-4800

Grinder: 1056, 542-48-52

Breaking Saw: 4436-11, 4436

Trim Saw: 22, 44, 3334

Tenderizer: XHD

Saws: 4436 Modified SS, 44 Modified SS

Automatic Feed Grinder: AFG-56

S/S Conveyor: 210

Automatic Feed Mixer-Grinder:

AFMG-56, AFMG-48

Dual Loading Stuffing Horn:

48-52-56

Keeper Case Dual Loading Horns:

48-42-56-A, 48-52-56AS

Multiple Blade Chunk Sausage Cutter: 1000

Meat Choppers: 342, 812, 822,

1556, 6642, 7542-48-52

Automatic Loin Cutter: 44-680

Scraper Attachment (for all models

of Biro's Power Cutters): MC

Stew Meat Cutter w/Transparent

Hopper: PRO-10

Breaking Saw: 3334

Slicer: 31

Automatic Feed Mixer Grinder:

AFMG-24

Grinder/Chopper: 346

Automatic Mixer Grinder and Chopper:

AFMG-52

Slicing Machine: F-S19

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single

Chamber - "REGINA" ..., "Regina"

2/63, "Regina" RC\63, "Regina"

100, "Regina" 2/100, "Regina"

2/100-S-310, "Regina" 2/140

(B14), "Regina" B-18, GM-....

Double Chamber - "Regina" RD-...,

"Regina" RD-88-H-S, "Regina" B12

Slicer: A 330

Slicing Machine: A330FB2, SG8D & SE8

Vacuum Packaging Machines, Single

Chamber: GM-...., Double Chamber:

"Regina" RD-..., RD-88-H-S, B12-...,

2/63, RC63, 100, 2/100,

2/100-S-210, 2/140-(B14), B-18

BIZERBA USA

PISCATAWAY, NEW JERSEY

Platform Scales w/Remote Indicators:

20 (indirect contact only),

150 and 350 (Indicators MCB-A,

MCE, MCI-W, and MCI-Z)

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG

thru 1138SG, 1141S, 1141SG, 1145S

thru 1147S, 1145SG thru 1147SG,

1169S, 1169G, 1172S thru 1183S,

1172SG thru 1183SG

S/S Smokehouse Truck: 1964, 1970

Galv. Smokehouse Truck: 1965, 1971

S/S Smokehouse Tree: 1967

Galv. Smokehouse Tree: 1968

Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):

CC-...D.

BLAW-KNOX FOOD & CHEMICAL EQUIPMENT

BUFFALO, NEW YORK

Screw Conveyor: SCR-...SS-...,

SCS-...SS-...

S/S Sanitary Drum Dryer:

SSADD-....

BLENTech CORPORATION

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD..., HD...

Belt Conveyor: BC-....-..

Continuous Cooker: CS-....-..

Mixer Blender: DM-....-..

Blender: DM-....-..

Screw Conveyor: SC-....-..

Thermal Processor: TP-....-..

Hi-Lift Dumper: HD-..., HD-...

Surge Hopper: SH-....

Tilt Dumper: TD-..

Vacuum Meat Tumbler: VT-....

G. S. BLODGETT COMPANY

BURLINGTON, VERMONT

Ovens: FA-100, FA-102, GZL-10,

GZL-20, EF-111, EF-112, EZE1,

EZE2, DFG-100, DFG-102

S/S Oven: RE-44, CTB-.

Combi Oven/Steamer: COS-6, COS-101,

COS-201, COS-20

BLONCO

OAKLAND, CALIFORNIA

Vacuum Mixer: IMP-...., IMP-....

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,

250, 450, 700

"Blonco" Continuous Feed Grinder:

Type I, Type III

Ham Tumbler: 700, 1200, 2500

"Blonco" S/S Screw Conveyor: 678..

"Blonco" Guillotine Decanner: DBA

Hi-Dumper: 168

Picklejector: SSP2614

Twine Linker: RS...

S/S Luncheon Meat Slicer: 2000

Scale and Conveyor: 1857

Tipper Casing Applier: 1055

"Alpina" Continuous Stuffer: 1010

"Blonco Risco" Stuffer: BR....

"Blonco" End Discharge Mixer:

200ED, 5000ED

"Blonco" High-Speed Knife Grinder:

150, 170, 200

Vacuum Sausage Stuffer: "SAFOS"

2N/HP, "SAFOS" 2N/H

End Discharge Mixer: 2000 ED

BLOOMER-FISKE INC.

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970

S/S Meat Molds: Round & Square

Liver Loaf Mold: Various Sizes

Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO

S/S Pump, RM-...., RO...

BLUE CHANNEL CORPORATION

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

BLUEBIRD INC.

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.

HAWTHORNE, CALIFORNIA

Filling Machine

BOCK LAUNDRY MACHINE CO.

TOLEDO, OHIO

Bock Centrifuge: FP...-A

W. Y. BOGLE CORPORATIONWEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):

2, 3, 4, 5 Ply White Nitrile Heavy:
FP-12, 3, 4 Ply Black Nitrile-Heavy:
FP-23, 5 Ply White Nitrile Standard:
FP3

2, 3 Ply White Dacron Nitrile: FP8

2, 3 Ply White Dacron Butyl: FP-10

2, 3, 4 Ply White Teflon Nitrile:
FP-13

2, 3 Ply WhiteSkimcoat: FP-14

2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.DES MOINES, IOWA

Surge Hopper: SH....

Conveyors: EC....

Tables: RT1-...., RT2-....

Injector: FGM... ..

Vacuum Blender: BB(V)-....

Blender BB-.....

Screw Conveyor: SC-...., FC-....

Meat Sampling Drill: 1005

BONAR PLASTICS INC.WEST CHICAGO, ILLINOISPoly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040, 1140,
1144 1145, 1150, 1154, 1110, 1114,
1115, and 1117

Ingredient Bin: 2090-A, 1509-A

Ingredient Bin Lid: 2090-1

Utility Drum: 2022, 2045, 2055,
2012

Insulated Tote Box: 2341

Utility Drum: 2032

Poly Combo: 3010, 7510

Insulated Containers and Covers:

1545, 1645, 1845, 1760, 1745,
1704, 1801, 1800

Combo: 3009

Stack Lids: 3009-5

Rota Drum: 5010

Lid: 5010-5

Poly Payloader: 1732, 1733

BONCOR, INC.WESTFIELD, NEW JERSEY

Meat Massager: CM-..

Hydraulic Lifter Dumper: HLD-35

Mixing Vat 1800E

Vacuum Tumbler: PM-....1

BONNER & BARNEWALLNORWOOD, NEW JERSEY

Belts (Packaged Product Only):

Pebbletop 2 ply, 3 ply

Dacron Pebbletop 2 ply

Belts (Food Contact):

White Hycar COS 2 ply, 3 ply, 4
ply, 5 plyBlack Hycar COS 2 ply, 3 ply, 4
ply, 5 plyLight Duty White Hycar COS 3 ply,
5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply

Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANYKENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANYEFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,

POLY-2000, BO-CO Rubber

Tables: 70, KS, M, GMT, S14, S16,
TC, TSBORDEN CHEMICAL COMPANYNORTH ANDOVER, MASSACHUSETTSCarcass & Primal Cut Wrappers: CW,
PCW, SWROBERT BOSCH PACKAGING CORP.PISCATAWAY, NEW JERSEYPackaging Machine: MU with an
acceptable filling device."Aluseal" Fill and Seal Machine:
740BFlat Pouch Form, Fill, and Seal
Machine: BMLBOYD CORPORATIONELMHURST, ILLINOISIncline Conveyor: 104-2000-S,
104-2000-J

Incline Table Conveyor: 104-1000

Conveyor w/Air Gates: 104-8000A

S/S Wire Belt Conveyor: 104-3000

Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115

Special Feed Conveyor: 107-30032

Conveyor: 104-4000

BOYENGA & COMPANYAMARILLO, TEXAS

Edible Surge Bin: ESB-1

Level Control Tank: EPSLC-1

MICHAEL R. BOYERBRIGHTON, MICHIGAN

Ham Slicer: 618

BQP INDUSTRIES, INC.DENVER, COLORADO

Plastic Tote Boxes, w/Lids:

NO....., NS....., SO.....

BRAN & LUBBE, INC.EVANSTON, ILLINOIS

Sanitary Pump: S-293

BRAY VALVE & CONTROLS, USA, INC.HOUSTON, TEXAS

Butterfly Valve: 20, 21

THE BRECHTEEN CO.MT. CLEMENS, MICHIGAN

Sausage Looping Bucket: 001

Sausage Looping Bucket Assembly:
002Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006

Ham Stuffing Machine: 2200

"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C

Coffi Stuffing System: 1800

Net Rucker Assembly: 1575

BRECON KNITTING MILLS, INC.TALLADEGA, ALABAMA

"Brecon" Stockinette Machine: 711

BREDDO INCORPORATED.KANSAS CITY, KANSAS"Likwifier" Mixer: LDD-....,
LDDR-...., LDDW-...., LDDRW-....
LO-...., LDT-...., LDTW-...., LHW-....,
LHR-...., LOR-...., LDRHW-....,
LORW-....BRIDGE MACHINE COMPANYPALMYRA, NEW JERSEYMeatball Former: Titan 4, 4D, 5,
5D, 1D, Titan BT00Food Molder: Custom 150, Custom
150HD, Crown 240, Crown 240HD,
Imperial 480Dumper: "LiftLoader" Imperial
480HD, Compac 100, Compac 100HD

Spray Tenderizer Scorer STS-24

Cross Tenderizer: CS12

"Accupat" Food Shaper: 3AP, 4ACS,
DA

Conveyor Cuber: "Convey Cuber"

Cutlet Flattener: CF-12

Vacuum Packaging Machine: Nirovac
SD220

Conveyor Table: CT-....-....

Air Operated Spreading Conveyor:
SCA-....

Food Shaper: "Accupat" D

Dumper: "LL"

Conveyor Cuber: CC-..

Vacuum Packaging Machine: "Nirovac"
X-...., "Nirovac" S-...., "Nirovac" S
500 1ABRIDGESTONE TIRE COMPANY, LTD.TOKYO, JAPAN

Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITYPROVO, UTAH

Product Shaping Device: Colosimo

BRITTON MANUFACTURINGCOLLEGE STATION, TEXAS

Electric Stimulator: 350

Koch-Britton: 250

Low Voltage Stimulator: 75-LV

BROASTER COMPANYBELOIT, WISCONSIN

Marin-Aider: 607-B

DustRite: 606

Retort Separator: Polypropylene

Deep Fat Fryers: 1400E, 1400G,

800E, 1800G, 1600

BROCO ALCO DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.BELOIT, WISCONSIN

Deep Fat Fryer: 1600

BRODRENE GRAM A/SVOJENS, DENMARK

Automatic Rotary Freezer: "RIA"-..

BROOKLYN HEIGHTS MACHINE CORP.CARTHAGE, MISSOURIConveyors: FG-7-3690, FG-7-36,
FG-7-3013, FG-7-3010, FG-9-3017,

FG-9-3018, FG-9-306, FG-7-3090R,
FG-7-3090L
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC
LIVONIA, MICHIGAN

Tote Box: R1301W, R1305W, R1307W,
R1310W, R1315W, R1319W, R1323G,
R1323W, R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums: R1212G,
R1212W, R1225G, R1225W, R1232G,
R1232W, R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W, R1226G,
R1226W, R1256G, R1256W, R1251W,
R1251G
Bulk Containers: R1121GP, R1123GP,
R1119G, R1119B
Bulk Container Lid: R1122W, R1124G,
R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE

Belts (Food Contact):
White (Cotton Carcass): L415
White (Dacron-Cotton Carcass): L434
(Edges sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA

Bone Chip Remover: 1167

BRUENDLER, A.G.

BUTTIKON, SWITZERLAND

"Conti-Cut" Cutter Mixer CVL/2
"TurboCut" Emulsifier VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55, "Mini-Cut"
MVK

BS & B SAFETY SYSTEMS

TULSA, OKLAHOMA

Vac-Saf Sanitary System: VKB with
KB-C Safety Head

BUCKET ELEVATOR COMPANY

CHATHAM, NEW JERSEY

Corratrough Belting: DAL
Bucket Elevator (For Dry Product
Only): V4

BUCKHORN MATERIAL HANDLING GROUP

MILFORD, OHIO

Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Nest Pac Meat Lugs: 18-...
Net Pac Tote Bins: 18-524, 18-488

Commissary Case: 47-024E
Containers(w/optional lids): 47-....

BUDD CO. POLYCHEM DIVISION

PHOENIXVILLE, PENNSYLVANIA

Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex": 35
(Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid": 36
(Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC...,
...NSC..., ...NSC...,
...RC..., ...RC...,
...RCT..., ...RCT...
Belting (Food Contact): White Hing
Chain 150 HRT-...
Plastic Chain Belt (for direct
product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.

BUFFALO, NEW YORK

Belts (Food Contact) Golden Bison:
S2W, S3W, S4W
Sanivoyor: P-90, P-135, P-260,
P-390
White Nitrile/Vinyl Polyveyor: D84W
Black Nitrile/Vinyl Polyveyor: D84B
Teflon Polyveyor White: D84W-Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.

CONYERS, GEORGIA

Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4
Pork Skin Breaker: PSS-82
Pork Skin Cutter: PSC-83
Product Cart: PTC-500
Pork Skin Fryer: RDF-400
Pork Skin Rendering Cooker: 1200
Screw Lift: SL-83
S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY

LAKELAND, FLORIDA

Packaging Machine
Meat Tyer: M-10, M-16MR,
M-10MR
Meat Tying Machine: STM-1010,
STM-1016

BURDETT MANUFACTURING CO.

BRIDGEVIEW, ILLINOIS

Kettle: L600

BURFORD CORP.

DALLAS, TEXAS

Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT

MURRAYVILLE, GEORGIA

Breast Deboner: TB 150
Deboner: TBW-250
Thigh and Leg Deboner: GB-100

BURN'S SPICES AND CASINGS

BISMARCK, NORTH DAKOTA

Water-Pack Sausage Stuffer:

"Dakotah"

BURRELL BELTING COMPANY

SKOKIE, ILLINOIS

Belts (Food Contact): WB152F,
WB153F, WB154F, Hygene 3, Hygene
5, WB152C, WB153C, WB154C,
GB153C, BB153C, DS152C, DS153C,
DS152TC, WB153TC, White Hycar
WB152F-A, WB153F-A, WB154-A,
WB152C-A, WB153C-A, DS152C-A,
DS153-A, Hygene-3A, Hygene-5A,
Green Hycar GB153C-A
Tan Koroseal 2 ply, 3 ply
White Koroseal 3 ply
Smooth Polycool Tan
Smooth Super Polycool Green
White Polytek: DS92C, DS92RC,
DS93C, DS93RC, DS92TC, DS93TC,
P50C, P80C, SP93C
Belts (Food Contact): CC-60,
2C-100, SP-92C, SP-3, D92BC

BUTCHER BOY USA

LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52,
200/42, 200/52
Vacuum Packaging Machine: VA-5,
VA-2
Vacuum Packaging Machine: "Butcher
Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56
Band Saw: 1435S, 1640S
Grinder: AU-66
Tenderizer: CST
Vacuum Packaging Machine: VP-16,
VP-20, VP-32

BUTCHER'S FRIEND PRODUCTS

DES MOINES, IA

Sausage Linker: 2001

B&W METALS COMPANY, INC.

FAIRFIELD, OHIO

Meat Ball Cut-Off Machine: MB-1-22

- C -

CADILLAC PLASTIC & CHEMICAL

BOSTON, MASSACHUSETTS

Cutting Boards: w/Petrothene
LB-733, Plexiglas G Unshrunk

CALLAHAN AMS MACHINE COMPANY DIV. OF
VERMONT MARBLE CO.

PROCTOR, VERMONT
Closing Machine: 131V
Can Seamer: 127 1/2, 227-SV, 527-SV

CAM INDUSTRIES
KENT, WASHINGTON
Wrapping Machine: "Flowrap" A

CAMBRIDGE/REGINA INCORPORATED
CAMBRIDGE, MARYLAND
Belt (Packaged Product Only): D-...,
D-..., D-..., D-...,
D-..., D-..., D-...,
Belt (Direct food contact): D1700B,
D1700C, D1700ALW, D1700LW
Plastic Chains (direct food
contact): D-843-SS, D-843-LWSS,
D-863-SS, D-863-LWSS, D-880,
D-880-LW, D-880-TLW, D-882-TLW,
D-1873-TSS, D-1873-TLWSS

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact): SaniGrid,
2688, CAMBRI-LINK, B-48-52-18,
B-18-16-12
1" x 1" Regular Duty Flatwire
3/4" Pitch Cam-Grind
1/2" x 1/2" True-Half Flatwire
1/2" x 1" Regular Duty Flatwire
1/2" x 1" Extra Heavy Duty
Flatwire
1" x 1" Extra Heavy Duty
Flatwire,
1" Pitch Cam-Grid w/Mesh Overlay
S/S Balanced Betting: B-36-20-12,
B-30-28-14, B-36-32-16,
B-48-48-17, B-60-60-18,
B-72-68-18
(Food Contact) CAM-Clean Plastic
Belt: C-24
Cam-Clean Perforated Top Belt (Food
Contact): 1696
Belts (Plastic) (Food Contact):
Cam-Clean, Close Rib Cleat: 1665
Cam-Clean, Perforated Top Cleat:
1704
Belt (direct food contact): D880TLW

CAMBRO, INC.
HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050,
CYCOLACAH-100F

CAN-AM CONTAINERS, LTD.
SPRINGHILL, NOVA SCOTIA
Rectangular Pail and Lid: CA-6020
Meat Containers: CA-9600-

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Germicidal Lamp (Non-Ozone
Producing): 24700-S (#94A1

Glass). The lamp must be used in
accordance with part 7, paragraph
7.16 (b) of the "Meat and Poultry
Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100-
Poultry Chiller-Windmill Unloader:
WV-100-
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100-...,
CC-100-..., FC-100-...,
DD-100-..., TD-100-...
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphragm: DGP-400
Giblet Elevator: GE-200
Packing Bin: PB-200
Stationary Table: ST-100
Giblet Pump: 001
KFC Cut-up Saw: CS-100
Eviscerating Shacklers: CSE-1,
CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A,
CSP-4-B
Picking Shackle, Combination
Turkey: CSP-5
Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300
Lazy Susan Packing Table: LST-300
Parts Boning Conveyor: HBC-110-P
Table Top Conveyor Turns: TT-90,
TT-180, TT-S
S/S Meat Carrier: MC-104
S/S Water Changer : WC-100, WC-200
Wing Master: WM-400
Poultry Skinner: CPNS 100
Breeding Machine: CBM-300
Line Divider: LD-101
Dewaxer: DW-605
Viscera Harvester: EH-15, EH-20
Gizzard Defatter: DF-1
Poultry De-Icing Scale w/Platform
Hanging Bin: HB-1
Triple Deck Belt Conveyor: TD-200
Vat Dumper: HVD350, HVD350SS
S/S Poultry Scalders: SS-200
Auger Chillers: CA-6-1, CA-8-a
(Ice), CA-6-1, CA-8-R
(Refrigerated)
Giblet Chillers: 101, 102, 103, 104
S/S Refrigerated Giblet Chillers
101R, 102R, 103R, 104R
Vacuum Tumbler: VM-1
Adjustable Inspection Stand: AIS-1
Cut-up System: 85-1
Consisting of-Wing Cutter:
06-04-01, Horizontal Bird Halving
Machine: HM-651, Leg Separator:
LS-691, Drumstick/Leg Unloader:
06-38-01
Eviscerating Machine: Apollo-72,
Apollo IV, U80 (Manual
positioning of viscera for
inspection necessary.) (Surfaces
of machine contacting carcasses

must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Disc Pickers: JM-..., JMKD-...
Broiler Unloading Station 180 -
US-2
Poultry Scalders: SC-1
Automatic Electric Waterbath
Stunner: AS-2 (Water level must
not exceed 1/4" depth above
screen.)
Automatic Vent Cutter: VC-11
(Surfaces of machine contacting
carcass must be sanitized with
180F. water or solution of 20 ppm
residual chlorine at point of
use.)
Automatic Pre-Stomach Machine:
PS-11 (Personnel must be provided
to trim portions of digestive
tract not removed by the machine
and must be in addition to the
auxiliary peeler.)
Reprocessing Station w/Chlorinator:
S.T.-1
Broiler Unloading Station: AD-1,
AD-2
Neck Skin Cutter: MS-1
Automatic Opening Cut Machine:
"Jupiter" 111 (Surfaces of
machine contacting carcass must
be sanitized between each use
with 180F. water or solution of
20 ppm residual chlorine at point
of use.)
Automatic Gizzard Splitter: GS-111
Hock Picker: HP-1
Automatic Bird Bagger: BB-1, PM-80
Screw Chiller 11: MSC-11
Inside-Outside Final Birdwasher:
BW-2
CO2 Tunnel: ZT-1
Weighting System: Mark 1
(Consisting of-Weighing Machine:
HB-83, Line Clearer: LC-101,
Weighing Shackle: WS-101)
Weight Distribution System: WG
Poultry Cut-Up Saw: MSC-1
CD6000 Gizzard Harvester:
Neck Skinner: NS-1
Whole Breast Filleting Machine:
BFM-681
Final Inside/Outside (14 Unit) Bird
Washer: F10-515
Scale and Packout Conveyor: SPC-682
Dewatering Tumbler: DT-2
Automatic Head and Wind Pipe
Puller: HP-2
"Graham" Automatic Neck Breaker:
GANB-100
Automatic Eviscerator (Manual
positioning of viscera for
inspection necessary): Mark 4,
Mark 5 (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180F. water or 20 ppm residual

chlorine at point of use.)
 Belt Conveyor: BC-050
 Automatic Bird Unloader: ABU-313
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: CST-113
 Gilet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD-300A, GLD-300B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer: Mark II
 Auto-Cone Breast Deboning System: CCGD-1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCB1-5
 Turkey Oil Sac Cutter: GAOS-200T
 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Cone Deboning Wheel: CCBS-T
 (Suspended from ceiling).
 Neck Skin Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)
 Breast Fillet Compressor: BFC-1
 Front Half Portioning Machine: PFMBP-1A
 Gizzard Tenderizer :GTM-100
 Rear Processing Machine: PRPMLP-1A
 Thigh, Drum processing machine: PTDPLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine: APM-22
 Picking Machine: NP-../.
 Saddle-Cut Machine: PSCM-HM-1-00
 Automatic Wing Portioning Machine: 6000
 Automatic Neck Breaker: "Mark" 16
 Shackle: ICS-312-2
 Automatic Breast Fillet Machine: 1200
 S/S Poultry Scalding: PSHE-4200
 Over/Under Cone Deboning Conveyor: OU-CD-18
 Gilet Wrap Machine: "STS"-3
 Automatic Cropping Machine: ACM-510 (Surfaces of machine contacting carcasses between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).

Automatic Neck Breaker: ANB-505
 Automatic Wing Portioner: 6000
 Final Vacuum Machine FCM-500
 Turkey Tender Puller: MTP-100
 Tail Cutter: TC-105
 Wing Cutter(second joint): 06-04-02
 Wing Tip Cutter: 06-04-03
 Viscera Harvester (with power brush cleaner): EH-20
 Beltless Shaker Conveyor: CSC-100
 Poultry Picker: CP-40, CP-80
 Poultry Indexer: CPI-001
 Automatic Thigh Deboner: ATD-300
 Poultry Picker: CCR-H528

CAPITAL INDUSTRIES, INC.
 SOUTH ST. PAUL, MINNESOTA
 Plastic Meat Lugs With Lids: K-1, K-2

CARBONIC INDUSTRIES CORPORATION
 ATLANTA, GEORGIA
 Supplementary Ice Maker: WC-.....
 CO2 Snow Hood: SH6-C1....
 CO2 Snow Hoods: 6C-...., 6AC-....
 Freezer: Spiral SF-.....

CARDINAL SCALE MFG. COMPANY
 WEBB CITY, MISSOURI
 Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S
 S/S Scales: EF-.....S
 Detecto Scale: OU-....
 Checkweigher Scale: 102
 Scale: PX-6, AP

CARDOX CORPORATION DIVISION OF LIQUID AIR CORPORATION

COUNTRYSIDE, ILLINOIS
 S/S Freeze Cabinet: Zip-Freeze
 CO2 Snow Hoods: 2164, 6164E, D-1-37-0524-61, J-100, J-200, JH-100, JH-200, JIH-200, 1-974-0004
 CO2 Pelletizer: D-47650, H-300-SS, R-1000-2AL, R-300-SS
 Ultra Freeze Tunnel: 1-55-0003-..., 1-55-0001A-..., 1-44-0003-..., 1-55-003-..., 1-55-001A
 Cyclone Snow Separator Hood: D1-974-0006, Impactor & Box Nozzle
 D1-974-0008, 0006 w/impactor fl. nozzle
 D1-974-0019 0006 w/2 Impactors & fl. Nozzle
 D1-974-0018, 0006 w/2 Impactors & Box Nozzle
 D1-974-006
 S/S Freezer Cabinet "Zip-Freeze"
 Snow Horns
 1-037-0509 (4 1/2" Dia)
 1-937-0015 (5" Dia)
 1-937-0016 (6" Dia)
 1-937-0017 (8" Dia)
 1-937-0018 (10" Dia)
 Y-Horn Snow Hood: 1-974-0041

THE CARDWELL MACHINE CO.
 RICHMOND, VIRGINIA
 Vib-O-Vey Conveyor: VC-1472-1
 Screening Conveyor: SC-283

CARNITECH A/S
 (KOPPEN'S INDUSTRIES)
 STONE MOUNTAIN, GEORGIA
 Column Loader: L-..., L-..., L-...-3US

J. A. CARRIER CORPORATION
 BURLINGTON, MASSACHUSETTS
 Filler Machine

CARRUTHERS EQUIPMENT COMPANY
 WARRENTON, OREGON
 Nu Pak Machine: "A"
 Q-Ber Food Cutting Device: 001

CARSON INDUSTRIES
 LAVERNE, CALIFORNIA
 Combon Bin: Titan Super

W. R. CARY ENGINEERING, INC.
 SPRINGFIELD, MISSOURI
 Carcass Washer: 7500
 Hock Blow Off Cabinet: D-2500 (Each installation must be reviewed by Slaughter Inspection Standards and Procedures Division.)
 Head/Tongue/Tail Wash: D-3500

CASA HERRERA, INC.
 LOS ANGELES, CALIFORNIA
 Masa Extruder: C500-100
 Corn Washer: C20100
 Corn Grinder: C40100
 Tortilla Oven: C70100
 Cooling Conveyor: CC80000
 Double Flour Tortilla Head: DFTH 60000
 Tamale Extruder: XTC 500100
 Double Flour Tortilla Elevator: DFTC 60500
 Dough Mixer: M30100

CASHIN SYSTEMS CORP.
 HAUPPAUGE, NEW YORK
 Chitterling Chilling & Finishing Machine: C-300C
 Checkweigher: 310
 Bacon Weigher: 1027
 Cardboard Dispenser: 1026
 Takeaway Conveyor: 312
 Weigh While Convey System: 1132
 Heart Slasher Washer and Chiller
 Chitterling Cleaning Machine: 44
 Stomach Cleaning Machine: 88
 Heart Slasher & Washer: C-200 H
 Combination Deslimer, Scalding, Chiller: C-100S
 S/S Inclined Conveyor: B-100
 Slicer: PEC Series 1, PE Series 2, PEC Series 3
 Hold-Down Assembly for Slicers: 3508
 Slicer: CCS-1
 Manual Dispenser: 1125
 2-Track Takeaway Conveyor: 1127-0001
 Grader Interleaver System: 4027
 Single Track Take-Away Conveyor: 1228
 Continuous Feed Bacon Slicer: 3027
 Semi-Automatic Bacon Press: 5000
 Bacon Press (Automatic): Dan-D:5050
 Checkweigher: 1226-8000
 Flyte Diverter: 1226-7000

Three Track Takeaway Conveyor: 1227
Continuous Feed Bacon Slicer:
3027-GALV

CASSO-SOLAR CORPORATION

POMONA, NEW YORK
Solar Cooking Oven

CAVINESS WELDING

SAN ANGELO, TEXAS
Hide Puller: AB-30601

CCI SCALE COMPANY

VENTURA, CALIFORNIA
S/S Scale: .CD-....., HCD-20008
"S/S" Scale: LCD-....., HCD-.....

CEL TEC SYSTEMS, INC.

ATHENS, GEORGIA
Chute Weigher System: 2000

CENTENNIAL MACHINE COMPANY

GAINESVILLE, GEORGIA
Neck Skin Cutter: N-C921
Automatic Oil Sac Cutter: 301 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
Automatic Neck Breaker: 401, 7615 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
Poultry Killing Machine: 7661
Viscera Clipper: 740M
Packaging Conveyor: 7631
Deboning Conveyor: 7632
Parts Elevator: 7633
Opening Cut Machine: 301A (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
Poultry Killer: 205
Poultry Line Divider: 31, 32
Giblet Pump: 40
Poultry Shackle: 1000
Giblet Chiller: 500
Poultry Picker: 7601
Automatic Poultry Killer: 7660
Automatic Gizzard Machine: 720, 720M
Automatic Bird Unloader: 7650
Chicken Scalder: 7620
Belt Conveyor: 7630
Roller Drain Conveyor: 7640
Hock Cutter: 1600
Whole Bird Chiller: 7670
Chiller Unloader, Windmill Type: 7670A
Mechanical Lung Remover: MLR
Tumbler Washer: 7641
Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting

carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

Solenoid Activated Hand Wash Valve: 7685

Automatic Head Cutter: 7610
Head and Wing Scalder: 7624-A
Giblet Wrap Machine: 7690
Poultry Cut-up Shackle: 01
Neck Conveyor: 7697
Giblet Pump: 41
Poultry Parts Skinner: 720 M-P-S
Automatic Gizzard Feeding System: 7683

Crop Puller: 7686
Neck Puller: 7635
Counter Rotary Picker: 76-100
Halving Machine: 6500
Leg Processor: 7698
Front Half Cut-Up Machine: 7697
Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)
Automatic Poultry Stunner: 7699
Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Automatic Gizzard Spitter: 730
Automatic Crop Puller: 7686-180
Neck Breaker: 401-180
Chicken Sorter: CS, NS
Scalder: 7500
Automatic Vent Cleaner: AVC-1287 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.)

Gizzard Inspection Conveyor: 12647
Automatic Poultry Eviscerator (Automatic positioning of viscera for inspection necessary): 7682 (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)

Final Inside-Outside Bird Washer: 1957
Breast Deboning System: 1055

CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO
Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.

NORTHVALE, NEW JERSEY
"Westfalia" Separator:
SA-.....36-...., SA-....-076,
SA-.....37-...., SA-....-177,
SA-....., SA-.....,
SB-....., SC-.....

CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO
Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA
Poultry Stunner: Stun-O-Matic
Vent Cutter: VC

CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA
S/S Magnetic Traps: 103, 104, 105, 120
S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS
S/S High Pressure Magnetic Trap: 150SS
S/S Magnetic Plate: "Sanitary"
S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO

TULSA, OKLAHOMA
Flowmeter: WS5-....., WE5-.....
Sanitary Level Probes: D Series, B07-J

C & F PACKING COMPANY

CHICAGO, ILLINOIS
Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS
OX-Tail Washer

CGZ ALIMEC SPA

PARMA, ITALY
Ham Press: PEC/2SF
Desalter Machine: PA/5TS
Waiting Scaffolds: S4M/5025

CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS
Belts (Food Contact): Betalon T07, T10, TT12, TT25, 2T25, 3T30, T13/B, TT 18, T04
Belt (Packaged Product): Betalon T05

CHAD COMPANY INCORPORATED

LENEXA, KANSAS
Beef Carcass Prewash Cabinet: CPW-1000
Final Carcass Rinse: NW-1000-1
Beef Head Washer: HW1000-1, HW-1000-2
High Pressure Hock Washer: HPHW-2000
Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000
Hog Neck Washer: NW-1000
S/S Smokehouse Trees: Single Post 1, Double Post 2
Picnic Scrubber: PS-750, PS-1000
Hog Carcass Washer: HCW-1000
Hock & Front Shank Washer: HFSW-100
Foot Scrubber: FS-1000
Beef Foot Washer: BFW-1000 (Back up person required for inspection of finished feet)
Tripe Washer: TW-1000
Hog Neck Wash & Picnic Scrubber: NWPS-1000
Lamb Carcass Washer: SW-2000
Brush Type Hog Polisher: BT-865
Hog Carcass Washer: HCW-2000
Consisting of: Hog Carcass Washer: HCW-1000, Hock/front

Shank Washer: HFSW-1000
 Beef Carcass Washer: BW-3000
 Neck Wash/Picnic Scrubber:
 NWPS-1000
 Beef Carcass Prewash Cabinet:
 CPW-1000 (To be used with an
 acceptable Quality Control
 Program approved by Slaughter
 Inspection and Standards Div.
 Technical Services)
 Carcass Spray Cabinet: CAS-1000
 Head and Tongue Spray Cabinet:
 HT-1000
 Hog Carcass Sanitizing Spray
 Cabinet: HCSS-1000
 Hock Blowing Assembly: HB-1000
 Beef Carcass Washers: BW-1500 (Veal),
 BW-4000 (Veal)
 Sheep and/or Hot Skinned Veal
 Sanitizing Spray Cabinet: SSA-1000
 Pan Wash: VPW-1000
 Viscera Table Wash: VTW-1000
 Beef Carcass Sanitizing Assembly:
 SSA-2000

CHALLENGE-COOK BROTHERS, INC.
 INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10
 Vacuum Meat Tumbler: MP-5
 Vat Dumper: LD-20
 Vacuum Meat Tumbler: MP-3, MM-..
 Loading Chute: LC-3
 Loading Device: LD-22, LD-1

CHALLENGE-RMF INC.
 GRANDVIEW, MISSOURI

Vacuum Meat Tumbler: MM-1, MM-3,
 MM-4, MM-10, MP-3, MP-5, MP-10
 Vat Dumper: LD-20
 Loading Chute: LC-3
 Loading Device: LD-1, LD-22

CHAMPION MACHINERY COMPANY
 JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA
 Mixer: ".", 140
 Slow Speed Dough Mixer: ".", "...",
 140
 S/S Slow Speed Dough Mixer: ".",
 "...", 140
 Semi High Speed Dough Mixer: ".",
 "...", 140
 S/S Semi High Speed Dough Mixer:
 ".", "...", 140

THE CHANTLAND COMPANY
 HUMBOLDT, IOWA

S/S Flex-Weigh Scale: PGC

JOHN CHATILLON & SONS
 KEW GARDENS, NEW YORK

Hanging Scale: ..28ASDD-PL,
 24ASDD-PL
 Bench Platform Scale:
 BP..-PL-..T-SS, BP.....T-SC,
 BP..-PL-...DT-SS,
 BP..-PL-...DT-SC, all w/Stand
 Model BPMS
 S/S Table Top Scales: "Favorite"

CHEMFAB

MATERIALS TECHNOLOGIES DIVISION
 NORTH BENNINGTON, VERMONT

Food Contact Belts: Series
 400TCGF: 10, 14
 Series 100 TCGF: 3, 5, 6, 10,
 11, 14, 5 Flex., 10 Conductive
 Series 300 TCGF: 3, 5
 Series 200TCGF: 3, 5, 6, 10, 14
 Series TCGF: 2735, 6530, 8323
 Series 100TCK: 5, 6, 8, 10
 Packaged Product: Series TCGF:
 8430, 8915, 9013
 Series TCK: 1589, 1590
 Microwave Belts (Food Contact):
 Series TCGF-8915, TCGF-9013,
 TCK-1589, TCK-1590

CHEMI-FLEX

LOMBARD, ILLINOIS

Belt (Direct Contact): 6012, 8007

CHEMPRENE INC. DIV. WITCO CORP.
 BEACON, NEW YORK

Belts (Food Contact): (Cotton
 carcass belts have edges sealed
 with approved sealant.) Fabric
 Codes (All Belts) - 2, 3, 4, 6,
 15, 16, 23, 30, 34, 46, 60, 78,
 79, 81, 90, 91
 Surface Codes-Nitrile (NBR White:
 2, 3, 3A, 4, 4A, 9, 14, 15, 16,
 17, 18, 23, 24, 31, 33, 34, 42,
 47, 48, 49, 69# (#white only)
 Nitrile (NBR) Black: SAME AS ABOVE
 Nitrile (NBR) Tan: SAME AS ABOVE
 Nitrile (NBR) Green: SAME AS ABOVE
 PVC White: SAME AS ABOVE
 PVC Black: SAME AS ABOVE
 PVC Tan: SAME AS ABOVE
 PVC/NBR White: SAME AS ABOVE
 PVC/NBR Black: SAME AS ABOVE
 PVC/NBR Tan: SAME AS ABOVE
 Butyl (IIR) White: SAME AS ABOVE
 NBR/Teflon White: 21
 NBR/Teflon Tan: 21
 NBR/Teflon Dark Tan: 21
 NBR/Teflon Light Green 21
 PVC (TP) White: 3, 14
 PVC (TP) Tan: 3, 14
 Belts (Food Contact): CW-90-COS,
 CW-90-CBS, CW-120-COS,
 CW-120-CBS, GWH-1, GWH-2, UFB-1,
 UFB-2
 Belts (Fully Packaged Product):
 Surface Codes: 1, 5, 10, 11, 12,
 13, 20, 37A, 46, 46A, 53, 57,
 57A, 58, 59, 60, 62, 65
 Belts (Fully Packaged Product):
 CW-90-N, CW-120-N, MNG-1
 Belts (direct food contact):
 9602, 9601

CHEMETRON PROCESS EQUIPMENT, INC.
 LOUISVILLE, KENTUCKY

FORMERLY MEAT PACKERS EQUIPMENT
 Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single): 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale
 Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218

Mixer-Blender: 170 (standard and
 vacuum)
 Conveyor (Screw Type): 185, 185-TA
 Loader (Screw Type): 105, 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173, 185-1,
 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112, 116,
 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine: 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S.: 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Soaking Tank: 272
 Ham and Bacon Wrapping Table: 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined): 151
 Stuffing Table (Conventional): 152
 Pumping Table: 160
 Boning Table w/Cutting Boards: 155
 S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and Stuffing
 Machine: 107
 Self Feeding Grinder Hopper: 525
 Surge Hopper: 524
 S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer: 189
 Mold Cover: 807-SL-P, 807-DL-P,
 813-SH-P, 813-DH-P
 Loader Screw Type (Standard &
 Vacuum): 105
 Vacuum Stuffer: 105V

CHERRY-BURRELL ANCO/VOTATOR DIVISION
 LOUISVILLE, KENTUCKY

(FORMERLY CHEMETRON PROCESS EQUIPMENT,
 CHEMETRON FOOD EQUIPMENT,
 ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400
 Head Flush Cabinet: Rotary, 731
 Bacon Slicer: 827, 827-S, 827-CS
 Pickle Injector: 991-B, 991-H,
 992-E, 992-F, 1191-B
 Hog Viscera Inspection Table: 736,
 17-A (Sanitized with 180 F.
 water.)
 Stationary Small Stock Inspection
 Table: 588
 Gambrel Cord Cutter: 594
 Gambrel Push-Off: 1194
 Belly Trimming Knife: 1192
 Grinder: 766
 Sausage Meterine Device: 1023
 Lard Measuring Filler: 1077
 Saw: 102
 Hide Puller: 1141
 Stomach Inspection Ring: 861
 Viscera Separating Table: 736-A
 S/S Flight Conveyor Table: 844-F
 Side Splitting Conveyor: 844-B
 Continuous Vacuumizer: 1402-C-1

Lard Filler: 1077, 876, 877
 Hog Scalding Tub: 779
 "Anco" Cold Cut Stackers: 834
 "Anco" Cold Cut Slicer: 832-S,
 832-MS, 1432
 Fat Wash Box: 21
 Hog Neck Washer: 786
 Tripe Umbrella: 45
 Shoulder Cutter: 560
 Beef Viscera Table: 1059 (Sanitized
 with 180 F. water.)
 Small Stock Viscera Table:
 17/94/850 (Sanitized with 180 F.
 water.)
 Bacon Packing System: 828
 Hog Cutting Conveyor: 842
 Belly Roller: 787
 Sausage Table: 277
 Paunch Tables: 981, 982
 Side Splitter Table & Pedestal: 797
 Hog Head Conveyor: 851
 Slicer: 827-C, 827-E, 827 MS
 Cattle Jaw Puller: 480
 Hog & Sheep Head Splitter: 562
 Cattle Dehorner: 980
 "Pneu-Draulic" Head Splitter: 1093
 Hog Jaw Puller: 22
 Pickle Injector (Bone-In): 1096
 Hog Stomach Slimer: 860
 Heart Slasher: 1185
 Continuous Vacuumizer: 1402-C
 Bacon Forming Press: 1111-S,
 1111-AS, 1211
 Hog Dehairing Machine: 904, 905,
 906
 Rotary Meat Cutter: 635-A
 Offal Washer: 971
 Perforated Top S/S Tables: 1273,
 1274
 S/S Top Tables: 1264, 1271, 1272
 S/S Tables (Portable): 1275
 Tables: 844-D, 728-A, 728-B,
 1271-A, 1271-B, 1267, 1273, 1265
 Screw Conveyor: 1081E
 S/S Smokehouse Tree: 422-S
 Sheep Pelt Puller: 1187
 S/S Vat: 1208
 Hog Break-Up Table: 842-A
 Belly Roller: 513
 Stationary Boning Table: 751-A
 Fat Hopper w/Auger: 1295
 Hog Washer: 34
 Boning Table: 844-E, 844-F
 Conveyor: 1278, 1428, 1279, 1283
 Take-away Conveyor: 1433
 "Sepromatic" Mechanical Deboner:
 ANCO 1600
 Paper Dispenser: 1427
 Hog Head Workup Table: 1266
 Hog Polisher: 774
 Jowl Roller: 845
 Lard Cool Roll: 210-S
 Hog Stomach Table: 735
 Gambrelling Table: 12
 S/S Trimming Conveyor: 844A
 S/S Auger Conveyor: 1282
 S/S Chill Tank: 1221
 Galvanized Chill Tank: 1222
 "ANCO" 3-Track Take Away Conveyor:
 1227
 Bacon Pickle Injector, 1292-B,
 1391-B.
 S/S Edible Cooker: 1500
 Bacon Press: 1411

S/S Edible Cooker: 1500
 Slicing System: Model "Anco" 3000
 Consisting of: Side Trim Knife:
 3017, Continuous Slicer: 3027,
 Weight System: 3037, Cardboard
 Dispenser: 3047, Checkweigher:
 3057, Reject Conveyor: 3067, Make
 Weight Conveyor: 3077
 Heat Exchanger (Scraped Surface):
 3SSHE, 4SSHE, 6SSHE
 Pickle Injector: 1591-B
 Bacon Press: 1411
 Bacon Slicer: 827, 827S, 827CS
 Pressure Regulating Valves: 2612,
 2612D&K

CHERRY-BURRELL CORP.
CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):
 624-L, 624-S, 648-L, 648-S,
 648-DE, 672-L, 672-S, 672-DE
 Super Thermutator - Swept Surface
 Heat Exchanger: 624-DE
 Flexflo Pumps: O-F, OH-F
 Aro-Vac Flavorizer: AVAS-SH2,
 AVBS-SH2, AVA, AVB, AVC, NO-BAC
 MODELS B, C, D&E
 Air Operated Valves: Series 61, 62,
 68
 Air Operated Aseptic Valves: Series
 91, 92, 98 (with I, Q or threaded
 ferrules)
 Plate Heat Exchanger: EWMS, EI,
 EIS, ES, EUS, SXI, SXLAS
 Agitator, Longsweep: 1
 Agitator, Paddle: 2
 Agitator: 3, 4
 Homogenizers (Standard Sanitary):
 Steller Series...
 SS-....-VBR
 SS-....-SGR
 SS-....-TGR
 Homogenizers (Asceptic): No Bac
 Steller Series...
 No Bac SS-....-VBR
 No Bac SS-....-SGR
 No Bac SS-....-TGR
 High Pressure Pumps (Standard
 Sanitary): S3 Series-...
 S3 Series-....-VBR
 S3 Series-....-SGR
 S3 Series-....-TGR
 HD6 Series 400
 HD6 SS-....-VBR
 HD6 SS-....-SGR
 HD6 SS-....-TGR
 SP2, SP3, SSP, SFP
 High Pressure Pumps (Asceptic): No
 Bac S3 Series-...
 No Bac S3 SS-....-VBR
 No Bac S3 SS-....-SGR
 No Bac S3 SS-....-TGR
 No Bac HD6 Series 400
 No Bac HD6 SS-....-VBR
 No Bac HD6 SS-....-SGR

Thermomixer With Agitator Dual 5
 Processing Vat: PV-50, PV-100
 Scraper Agitator: 6
 Butterfly Valve: 100-BV
 Bridge and Cover Cone Bottom: EPCB
 Bridge and Cover Flat Bottom: EPB,
 WPB
 Dome Top Flat Bottom: EPD, WPD, SP
 Dome Top Cone Bottom: EPC, SPC

Flexflo Pumps: 4A.-F, 4A...-F,
 4A...-F, 4A....-F, 4B.-F,
 4B...-F, 4B....-F, 4B....-F,
 4C.-F, 4C...-F, 4C....-F,
 4C....-F,
 Air Operated Valves: Series 81 and
 82
 Thermaflex Plate Heat Exchanger:
 ...-SB

CHERRY-BURRELL CORPORATION
LITTLE FALLS, NEW YORK
 Rapid Mixer: RM

CHESTER JENSEN COMPANY
CHESTER, PENNSYLVANIA

Air Operated Valve: 782
 "CJ" CookerCooler: 70
 Cook Tank
 Walking Beam Chiller: T,
 T-.....-...
 Screen Tank: 450
 Plate Heat Exchanger: HMF
 Short Gas Flow Chiller: (For brine
 or water) .B-..-OT-.....
 Cooker-Cooler: 70SN100
 Blender: 0-3
 Brine Chill Tank: D-BC-S-....,
 D-BC-D-....
 Hot Water Cook Tank: D-WC-D-....,
 D-WC-S-....
 Chill Shower Tunnel: T-BS-D-....,
 T-BS-S-....
 S.S. Blender: 04
 Plate Heat Exchanger: H-35-FS
 Tumbler/Chiller: TC-....
 Red Water Chiller: RW-
 Rotary Strainer: RS-
 Cooker: P-.....

CHESTNUT RUN LABORATORY
WILMINGTON, DELAWARE
 Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER
FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar
 COS 2 ply, 3 ply, 4 ply, 5 ply
 Black Hycar 2 ply, 3 ply, 4 ply,
 5 ply
 White Hycar 3 ply & 5 ply
 Light Duty Dacron-Teflon 2 ply &
 3 ply
 Dacron-Hycar 2 ply & 3 ply
 Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE
 Belts (Food Contact): 1M4-UO-U2,
 2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK
 12 Station Filler: CRCO
 Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO
 Saw: 1000 (Acceptable table or
 stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA
 Superflo Convectaire Oven: LMP

CHUGAI INTERNATIONAL CORPORATION
COMMACK, NEW YORK
Digital Price Computing Scale:
"Kubota" FP-9..

CINCINNATI BUTCHERS SUPPLY
CINCINNATI, OHIO

Hog Viscera Inspection Table: 79
Pan Sterilizer: 142
Hog Polisher: 77A
Hog Inspection Tables: 81 & 81A
Head Flush Cabinet: 138
Hog Head Work-Up Table: 137
Fat Wash Box: 85
Permeator: 246, 247
Scalding Tubs: 24, 25, 30, 131
Snout Puller: 95-US
Head Flush Booth: 5006-US
Heart Slasher & Washer: 1000-US
Hog Head Splitter: 126-US, 127-US
Beef Viscera Conveyor Inspection Table: 376-US
Grinder: Regular and Super-Feed, 525-US
"Boss" Rotary Meat Cutter: 470-U
"Boss" V-Type Scalders: 413-U
Hog Cutting Table: 161
Pluck Trim Table: 475
Meat Tree (8 Hook): 5-U
Mixer: 468V-US
Continuous Stuffer: 564-D
S/S Receiver: 710-U
Cattle Hoof Scalders: M-405U
Hide Remover: 5023-U, 5023-AU
Trimming Table: 176-U
Tripe Inspection Rack: 444-U
Cattle, Calf Head Flush Cabinet: 416A-U
Automatic Hog Cut-down: 159-U
Belly Roller: 167A-U
Lazy Susan (Motorized): 5052-U
Power Toe Puller: 78-U
Umbrella Tripe Washer: 394-U
Head Stand, S/S Head Holder: 418-U
Offal Rack w/Drip Pan: 440-U
Stationary Viscera Inspection Table: 107-U
Hog & Cattle Head Holder: 5032-U
Hog Hide Pullers: 1019U, 1019AU
"Boss" Excoriator, Stationary: 435-U
"Boss" Excoriator, Movable: 436-U
"Boss" Head Cheese Cutter: 541-S-U
Batch Type Hog Dehairers: 35A, 145, 150
Galvanized Sausage Cage: 482U, 483U, 547U
Galvanized Ham and Bacon Smoke Trees: 1A-U, 1B-U, 3U, 4B-U, 6U
Gambrelling Table: 68, 69, 71
Grinder: 534
Peck and Entrail Washer: "BOSS" 707
Dehairing Machine: "Jumbo"..
Jaw Puller: 96A
"S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.
KENOSHA, WISCONSIN

Metal Detector: MD..
Metal Detector: Microsearch
MiH....S, MiV....S, MiR....S,
FeH....S, FeV....S;

(For Packaged Product Only)
Microsearch MiH....W, MiV....W,
MiR....W, FeH....W, FeV....W
Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.
EAST ROCKAWAY, NEW YORK
Scale: SSB

CIRCLE C INDUSTRIES INC.
OAKLAND, CALIFORNIA
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.
SADDLE BROOK, NEW JERSEY
Packaging Machine: 4-1600
Gravy Packet Machine: V...H..O

C & K MFG. & SALES COMPANY
CLEVELAND, OHIO
Stuffing Horn
Cutting Boards: Zip-Lite "500"
Zip-Lite White
Zip-Lite Tan "800"
Zip-Lite Terra Cotta
Red
Cutting Table: 2TT630
Zip-Tyers: MZT...., MPZT....
Cutting Table: ZTT...., ZBT....

CLAMCO CORP.
CLEVELAND, OHIO
S/S Tables: 754-ST, 754-STP-14,
759-STP-15
Overwrap Machine: 75.L, 75.LS,
75.B, 75.S, 75.LP., 75.CP..

J. L. CLARK MFG. COMPANY
ROCKFORD, ILLINOIS
Capping Machine: 1716

CLAWSON MACHINE CO.
FLAGTOWN, NEW JERSEY
Dry Ice Granulators: D-1-AG

CLEAR CORPORATION
MINNEAPOLIS, MINNESOTA
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY
BROOKLYN, NEW YORK
Sheet Former: VMP-ZA
Dough Skin Processor: A,
MA-4500-6A
Dough Skin Transfer: A
Dough Skin Filler: A
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO
CLEVELAND, OHIO
Kettle: KGM...., KGM...-F
Convection Steamers:
.DSG...QTS...QTS...
.DSE...QTS...QTS...
.DSC...QTS...QTS...
.DSG...QTS...
-CKGM...., .DG..
Tilting Kettles, Steam Jacketed:
KDL....-T
Steam Jacketed, Kettles: KDL...-F,
KDL....

CLEVELAND MIXER CORP.
STREETSBORO, OHIO
Mixers: S-A., S-AD..., S-FGBS,

S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.
CLEVELAND, OHIO

Steam Cookers: .B..., .F..., .K...,
.J..., .-J, .-J, .-J,
...-J, .-K, .-K, .-K,
...-K
Modular Steam Jacketed Kettles:
KDM..., KDM...-T, .CS, .PS
Convection Steamer: .DS,
.DS24-QQTS, .DS-.CS, .DS-.TS,
.DS-.PS, .DS24-QTSM18-.QTSM,
.DS24-.QTSM, .DQTS-.CS,
.DQTS-.TS, .DQTS-.PS, .DG, .DQTG,
.DSG-.QTSM, .DSG...QTSM...QTSM,
.DSC-.CS, .DSC-.TS, .DSC-.PS,
.DLG-.CS, .DLG-.TS, .DLG-.PS,
.DQTLG-.CS, .DQTLG-.TS,
.DQTLG-.PS, .DE..., .DE, .DE,
.DQTE, .DLE,
.DSE...QTSM...QTSM, .DG...,
.DSE...QTSM, .DQTL-.CS,
.DQTL-.TS, .DQTL-.PS,
.DSE...QTS, .DLE-.CS, .DLE-.TS,
.DLE-.PS, .DSC, .DSC, .DSC...,
.DSC...QTS, .DSC...QTSM...QTSM,
.DSC...QTSM, .DQTS-.CS,
.DQTS-.TS, .DQTS-.PS, .DG,
.DS, .DQTS, .DQTS, .DSG...QTS,
.DLLG, .DS..., .CKDM, .CDM,
..CKSM, .CSM, .CKGM...,
..CEM..., .CKEM..., .CGM...

CLEVELAND RANGE, LTD.

DOWNSVILLE, ONTARIO, CANADA
Gas Cabinetized Self Generating
Kettles: KGM..., KGM..., KGM..F.
Direct Steam Kettles: KDL..., KDL...,
KDL..F, KDP..., KDP..., KDP..F,
KDP..T, KDL..T, KDL...T, KDT..T,
KDT..T
Direct Steam Cabinetized Kettles:
KDM..T, KDM..
Direct Steam Mixer Kettles: MKDL..T,
MMKDL...T, TMKDL..T, TMKDL...T,
MKDT..T
Self Contained (Electric) Kettles:
KEP..., KEP..., KEL..., KEL...,
KEL..T, KET..T, KET..T
Self Contained (electric) Mixer
Kettles: MKET..T, MKEL..T,
MKEL...T, TMKEL..T, TMKEL...T
Skillets: SET..., SEM..., SEL...,
SGM..., SGL..
Metering Product Filling Station:
MFS

CLIP-R-TI
CRESTWOOD, ILLINOIS
Clip-Cutter: DK-200
Clip-Cutter: TK-100 (To be used
with acceptable stand)
Clipping Machine: BR-6010
Clip-R-Ti
Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.

THOMPSON POULTRY, INC.
IOLA, KANSAS
Plastic Kill Line Shackle (Natural
Color): KL-1
Plastic Eviscerating Line Shackle:
EV-1

CLOUD CORPORATION

SKOKIE, IL

Pouch King: 2161-...

CLOUDY & BRITTON, INC.

MOUNTLAKE TERRACE, WASHINGTON.

Take-Away Conveyor: TC-001-SS,
TC-002-SSCLYBOURN MACHINE COMPANY

SKOKIE, ILLINOIS

Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION

NEWARK, NEW JERSEY

Transparent Tubing: Corbin N-23,
Corbovin NBRCOLBORNE MFG. COMPANY

GLENVIEW, ILLINOIS

Fried Pie Machine: T-28000-K
Infed Roller Closure Conveyor:
LRC-12

Turn Over Machine: T-28400

Piston Filler: PF-

Rotary Filler: F-42

Rotary Pie Machine: RO-F-LA-E

Dough Portioner: ED

Single Head Filler: T-28050

Double Arm Dough Mixers: 180, 245,
360, 530

Dough Roller: DRB

Pizza Dough Roller: P-..R, P-..L

Spiral "Helix" Filler: CSF-376...

Transfer Conveyor: RTC-373-..

Pastry Conveyor Line: RT28850

Sheeter: T-1000

Dough Extruder: CDS-40100

Pizza Topping Line: RPL-41600

(Consisting of - Disc Dispenser,
Conveyor, and Sauce Dispenser)

Transfer Pump: TP-342..

Debossing Conveyor: RSL-372..

Soft Pie Filling Machine: SPF1..

Cut Off Valve: PF 4026

Meat Pie Line: RSL 46...

Colform: 80

Rotary Pie Press: RSP-47

COLMATIC CORPORATION

LONG ISLAND CITY, NEW YORK

"Maxivac/Maxipak" Vacuum
Packaging Machine: B-...

Automatic Pickle Injector WS...

Vacuum Packaging Machine:

"VACUMIT"-.....

COLUMBIA PRODUCTS CO.

SANTA ANA, CALIFORNIA

Meat Wash Sink

COMMERCIAL FILTER CORP.

LEBANON, INDIANA

Filter: Fulflo

Fat Frying Filters:

15944-FF30A48AFB,

15950-FF30A60AFB,

15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.

FRESNO, CALIFORNIA

Dewatering Shaker: 1841

Oscillating Feeder Conveyor: 4651

Water and Product Spreader: UW-.
Dewatering Spreader Shaker: UDS-.
Plastic Belt Conveyor: UBC-.
Reclaim Real: UWR-.
Hydro Food Pump: UHP-.
Sauce Applicator: URA-.
Fog Spray Belt Conveyor: UBCS-.
Dispensing Shaker: UDT-.COMMERCIAL REFRIGERATION SYSTEMS, INC.

DENVER, COLORADO

"S/S Ice Making Machines: MF-1000
w/Ice Storage Bin: 4000COMPRESSION POLYMERS

SCRANTON, PENNSYLVANIA.

Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT COMPANY,

SEAFORD, DELAWARE

Pinning and Dehairing Machine 105

Automatic Eviscerator: "Linco"
13-210 (Manual positioning of
viscera for inspection
necessary.)Surfaces of machine contacting
carcass must be sanitized
between each use with 180 F.
water or a solution of 20\ppm
residual chlorine at point of
use.S/S Conveyors: 9001, 9002, 9003,
9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT

Chicken Scalders: CLA-12-110

Turkey Scalders: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:

LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA 13-495

Automatic Opening Machine: LA

13-200 (Surface of machine
contacting carcasses must be
sanitized between each use with
180 F water or a solution of
residual chlorine at point of
use.)Automatic Poultry Cut-Up Machine:
1(LA 16-9-999)

Wrap Giblet Packer: LA-13-450

Automated Lung Remover: "Linco" LA
13-485

Inside/Outside Final Turkey

Washer: LA13-498

Automatic Neck Breaker: "Linco"
15-000

Automatic Cropping Machine:

"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used
prior to inspection station,
surfaces, contacting carcasses
must be sanitized between each use
with 180 degree F water or
solution of 20 ppm residual chlorine
at point of use.)Turkey and Chicken Thigh Deboner:
DBM-1Automatic Vent Cleaning Machine:
13-193 (Surfaces of machinecontacting surfaces must be
sanitized between each use with
180 degree F water or 20ppm
residual chlorine at point of
use.)CONFLEX PACKAGING CORPORATION

DOWNERS GROVE, ILLINOIS

Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK

Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS

Volumetric Filler: 65

Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA

COMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI

Nitrogen Gas Flush System
CCAN-10-..CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY

Carton Sealer: 3901HA

Semi-Automatic Cartoner: 40HA, 42HA

Automatic Cartoner: 45HA, 50HA,
55HA, 52HA, 57HACONTERM CORPORATION

NEWBURYPORT, MASSACHUSETTS

Heat Exchanger: Swept Surface

H-...-H-... , H-...-N-... ,

H-...-S-... , H-...-F-...-C ,

H-...-H-... , H-...-N-... ,

H-...-S-... .

CONTINENTAL CAN COMPANY, INC.

CHICAGO, ILLINOIS

Closing Machine: 402-VOC-.., 728

SVC, 334-CR-... , 216VCM-.. ,

306/372-S-1, 738-HCM-1, 312-S-1,

590-HCM, 2004, 23-DS-4, 24-DS-.. ,

220-VDS-.. , 318-PDS-.. , 400-SVC-.. ,

405-SVC-.. , 450-HCM-.. , 449-HCM-.. ,

2003-RCM-.. , 2004-RCM-.. ,

2006-RCM-.. , 304-CR-.. , 304-CR-.R ,

334-CR-.R , 334-CR-P.. , 336-CR-.. ,

318 PDS-..

Meat Filling Machine: 257-MFM-..

"CONOFRESH" Vacuum Packaging

Machine: 3000, 4000, 6000, 9000

Can Clincher: 81-C, 5-C

Lift Tilt Bagger: 101

Paddle Packer: MPA (To be used

with product packed in water or
brine only)

Capping Machine: VFLJG, VGLJG

Can Closing Machine: 42DS-5

Lab. Sealing Machine: 3000

Sealing Machine: SI-2-6000

CONTINENTAL CARBONIC PRODUCTS, INC.

BEDFORD PARK, ILLINOIS

Dry Ice Crusher: CCPI-1

S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING

LOMBARD, ILLINOIS

"Swissvac" Retortable Vacuum
Sealing Machine: DUO...

CONTINENTAL REFRIGERATOR CORP.

EXTON, PENNSYLVANIA
Refrigerators: C-RNS-.S
Freezers: C-FNS-.S

CONTRAIL

ST. LOUIS, MISSOURI
Red Meat Carcass Cleaner: CAPER
Series - System 80, System 90

CONTROL PROCESS, INC.

WEST CHESTER, PENNSYLVANIA
Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.

PARK RIDGE, NEW JERSEY
Barrel Dumper: HD..C..G

CONVEYOR TECHNOLOGY, INC.

EAST HANOVER, NEW JERSEY
Bucket Conveyor: "Ultra Lift"
.....

COOKSHACK

PONCA CITY, OKLAHOMA
S/S Smoke Oven: 302, 202, 308, 206
Cooker/Smoker: 402

COOLING SOLUTIONS COMPANY

SAN ANTONIO, TEXAS
Mechanical Freezer: "High Flux" 48
Transfer Conveyor: TC-....
Water Chiller: IC-....
Spiral Freezer: (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Branch), Model
HI-QF-.....
Spiral Freezer: HI-QF 1200-.....

COPOLYMER CORPORATION

TORRANCE, CALIFORNIA
Tank: Plastic

CORBETT ENTERPRISES, INC.

WEST HARTFORD, CONNECTICUT
Plastic Box: 48-B
Plastic Lid: 48-L

CORBITT INDUSTRIES

MIAMI, FLORIDA
Checkweigher Scale: SS11A

CORY ENGINEERING COMPANY

SEBASTOPAL, CALIFORNIA
Sanitary Hammermill
(Disintegrator): M-., M-..

COUNTRY PLASTICS CORP.

FARMINGDALE, L.I., NEW YORK
Curing Vat: Plastic

COUPAX, S.A.

SELLES-SUR-CHER, FRANCE
"Express" Tenderizer, Model
CE2100, CE-2-200

COZZINI MANUFACTURING CORP.

CHICAGO, ILLINOIS
Emulsion Mill: AR-901
Vacuumizer Feed Pump: VP-700

C & R CUT-UP MACHINE COMPANY

CENTER, TEXAS
Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-2
Turkey Single Blade Cutter: B-2-2
Poultry Cutter: N-1-2, T-B-5-2,
B7W-S-2

CREAM CONE COMPANY

COLUMBUS, OHIO
Filling Machine: Big Drum VC-1, Big
Drum VL-2
Filling Machine: "J"

CRESCENT METAL PRODUCTS

CLEVELAND, OHIO
S/S Instamatic Oven: CJ035E,
4935/34, CXO-4935-..
Welded Rack: 201....
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA
Convection Ovens: (Gas) CXO-140-SG,
CXO-140-SG-P, CXO-141-F-SG
CXO-141-F-SG-P, CXO-141-M-SG,
CXO-141-M-SG-P, CXO-142-SG,
CXO-142-SG-P
(Electric) CXO-140-SE-208
CXO-140-SE-220/240
CXO-141-F-SE-208, CXO-141-F-
SE-220/240, CXO-141-M-SE-208,
CXO-141-M-SE-220/240,
CXO-142-SE-208,
CXO-142-SE-110/120,
CXO-142-SE-220/240,
CXO-142-SE-T-208,
CXO-142-SE-T-110/120,
CXO-142-SE-T-220/240
Gas Fired Instamatic Convection
Oven: CXO-4935-GA

CROWN CONTROLS CORP.

NEW BRENNEN, OHIO
Vat Inverter: B

C & S SALES COMPANY

CINCINNATI, OHIO
S/S Tilt-Top Table: PWT-AFC-79
Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA
Tube Heat Exchanger: 3776

CRYO-CHEM INCORPORATED

CARSON, CALIFORNIA
Freezer: TD...
Cryogenic Freezer: BF-2000
Steam Cooker: ...ST

CRYO-CHEM, INC.

GARDENA, CALIFORNIA
Automatic Loading Conveyor: 310 &
320
Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150
CO2 Freezer: 1010C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2
Freezer: Tri-Dek-....
Batch Freezer: BF-300-SD
Double Batch Freezer: BF-600-DD

CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:
101A-...-

CRYOVAC DIVISION/W.R. GRACE AND COMPANY, DUNCAN, SOUTH CAROLINA

Wicketed Bag Loader: 8188
Bagging Table: 8063, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8086, 8096,
8096-A, 8155, 8158, 8165, 8177,
8178
Pre-Dip Unit (Single Station):
8026-A
Air Blast Conveyor: 6684-A, -3, 4,
5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-C, 6543-A, 2900,
6570-A, 6570-B, 6570-C, 6570-D,
6570-E, 8152-1, 3045, 3072C, 106,
8152, 8152-1, 3072B, 6570E-SA1,
6543C, 6570-F
Boxing Station: 2950
Vacuum Packaging Machines: 6154-B,
6170, 6170B, 6170A, 8200-..
8200-B-1, 8200-B-2, 8210-..
8132, 8220, VS-44
Conveyors: CA 1, CA 2, CA 3, CB 2,
CC 1, CC 2, CC 3, CE, CF, CG, CH,
PC, 2939-C, 8109, 8110, 8131-..
AC8210-111, AC8210-112
Bins: BA, 2959
Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1, TA 2, TA
3, TB 1, TB 2, TC 1, TC 2, LA
Boning Table: CD, 2940
Cutting Table: 10051, 10054, 10133
Shrink Tank, Ventilated: 6520-A
Pre-Dip Tank: BB-2914-6
Wrapping Machine: 2980
Bag Loading Chute: 6659-A
Sealer-Cooler: 6345-A, 3069C
Vacuumizing & Clipping Machine:
8100, 8101, 8102
2-Station Taped Bag Loader: 8099
Rotary Stacking & Bagging Table:
8098
Slat Conveyor: 8097
Vacuum Skin Packaging Machine:
8081
Rotary Vacuum Chamber and Closing
Machine: 8300, 8310
Bag Loader: 8128, 8136, 8301
"Cap-Kold" Package Chiller: 8127
Fill Station: 8125
Trough Conveyor: 8126
Powered Bag Loader: 8124
Belted Bag Loader: 8129
Meat Loading Horn: 6675
Automatic Infeed System: 8250
Rotary Chamber Vacuum Packing
Machine: 8310-..
8600-..
8610-..
Automatic Bag Loading Machine:
8302A-..
Rotary Vacuum Chamber and Closing

Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Rotary Vacuum Chamber Closing
 Machine: 8300-..., 8300B-...,
 8300B-..E, 8300B-..V,
 8300-..E-1, 8300B-..CS, 8300-24
 Stretch Wrap Machine: 2132
 Sealer Cooler: 3069D
 Automatic Dual Filling Station:
 8143
 Vertical Form, Fill, Seal Machine:
 1005A
 Rotary Vacuum Chamber Packaging
 Machine: 8620-.., 8600B-..
 8600B-..E, 8600B-..H, 8600B-CS
 Taped Bag Loader: 8155-1, 8155-2
 Ham Mold Unloader: 8149
 Belted Bag Loader: 8306
 Filling and Sealing Machine:
 FF-160-11
 Sealer/Cooler: 3069F, 3087
 FRM Stuffer Bag Loader: 8168
 Vertical Rotary Chamber Vacuum
 Packaging Machine: 8150
 Conveyor: PL-1, SL-1
 Rotary Chamber Vacuum Packaging
 Machine: 8610-..T
 Vertical Form Fill Machines:
 2000-..
 Hot Water Shrink Tunnel: 6570-BFT
 Stretch Wrap Machine: 2132-B
 Rotary Vacuum Packaging Machine:
 8610-..T, 8610T-.., 8610T-..E,
 8610T-..H
 Vertical, Form, Seal Machine:
 2000A-..
 Hot Water Shrink Tunnel: 8152-1-..
 Taped Bag Loader: 8178-1, 8178-2
 Dual Infeed System: 8601
 Taped Bagloader: 8189

CRYSTAL TIPS ICE PRODUCTS

SMYRNA, DELAWARE

Flake Ice Machine: F-..S-..
 FAS-149, FAS-229, FWS-149, FWS-229
 Ice Storage Bin: B-..S-..
 Flake Ice Machines: "Crystal Tips"
 ..-..F-..S-..-..
 Ice Storage Bins: "Crystal Tips"
 B-..S-..

CUMMING POULTRY MACHINERY

CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED

BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd

ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50,
 V-100 (Water is not to be
 recycled in these models.)
 S/S Water Powered Stuffers w/water
 Recirculating Units: V-50 W/xS
 Recirculating Unit: V-100 W/xS
 Recirculating Unit (Recirculated
 water replaced with fresh water
 every 4 hours and will contain no
 less than 20 ppm residual chlorine
 at all times during operation.)

CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50,
 RV-220, RV-225, RV-C, RV, CG,
 300, 220 R
 Wrapping Machine: "custom" RT-2000
 In Feed Conveyor: 614BC, 6-14YBC
 Automatic Loader Conveyor: 6-14AL
 Flex-Vac Mark 10 Packaging Machine:
 MK-X-..
 Flex-Vac Wheel Packaging Machine:
 6-12-.., 6-16-.., 6-18-..
 Flex-Vac Flat Bed Packaging
 Machine: 6-14-.., 6-14-Y..
 6-14D.., FL-120.., F-180..
 Flex-Vac Packaging Machine: TP..
 Flex-Vac Vacuum Packaging Machine:
 S-50
 Flex-Vac High Speed Wheel Packaging
 Machine: 6-18HS-..
 Flex-Vac Conveyor: TR-5
 Flexible Packaging Machine:
 Pioneer
 Flexible Packaging Machine:
 Pioneer MR-430, Pioneer Junior
 Flexible Packaging Machine: "Royal
 Vac: 400

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged
 Product Only): MFB-200, MFB-300,
 MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-
 Lift and Pivot Dumper: LP
 Truck Dumper: EDB
 Conveyor: BC-.....
 Screw Feed Conveyor: SC-....
 Storage Bin with Auger: HWA
 Conveyor: BC-.....
 Double Bowl Ribbon Blender: DRB
 Lift Buggy: MB
 Wire Belt Conveyor: WBC-....
 Frozen Block Lifter: BL
 Drag Chain: CL
 Single Bowl Ribbon Blender: SRB
 Tub Truck: UT
 Power Feed Vertical Screw
 Conveyor: PFVS
 Spray Dryer: FBSD
 Incline Conveyor: PBC
 Stacking Chill Tank w/Cover:
 CTS-....
 Chill Tank: CTC-...
 Combo Lift Table: LT
 Filler Conveyor: FC
 Jacketed Cooker: SJC
 Metal Belt Conveyor: ABC

CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender:
 CDB-.....
 Screw Conveyor: CSC-.....
 S/S CO2 Blender Cover: C-362
 Continuous Cooker: CCS-....-W
 Single Agitator Blender:

CSB-....-...

Conveyor: CBC-.....

Vat Dumpers: CVD-...., CVD-....HL

Tumble Blender: CTB-....

Thermal Processor: CTP-....

Surge Hopper: CSH-...., CSH-....A

CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: NY-....,
 KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40,
 A-100, A-200

Vacuum Gas Packaging Machine:
 A-300

CYANAMID AUSTRALIA PTY. LIMITED

HURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENT

COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.

EASTON, MARYLAND

Plastic Belts (For direct product
 contact.): PBC-14, PBC-8

D&D MFG. CO., INC.

HOLLY SPRINGS, GEORGIA

Conveyor: DD-184
 Poultry Cutup Saw: DD186
 Poultry Shackle: DD-88

D & F POULTRY EQUIPMENT, INC.

CROSSVILLE, ALABAMA

Box Conveyor: DFKPC900-..-..
 Thigh Deboning Conveyor:
 DFM400-.....
 Gravity Feed Packout Conveyor:
 DFPCG401-.....
 Packout Box Conveyor: DFPC300-.....
 Conveyors: DFM500-.....,
 DF100-....., DF101-.....,
 DFCC200-....., DFCC201-.....
 Food Product Conveyor: DF700-.....
 Bird Washer: DFBW800-..... (with 20
 ppm residual chlorine)

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060
 Sausage Stuffing Tables: S-.....
 Wrapping Tables: W-.....
 Pluck Trim Table: PT-3
 Dump Bottom Buckets: DB-...
 Tripe Scalding, Scraper, & Washer:
 TSW-..

DAIRY CRAFT INC.

ST. CLOUD, MINNESOTA

Holding Tank: w/Dome Top

Mix-N-Blend Tank: w/Dome Top,
w/Flat Top

DAKE CORPORATION
GRAND HAVEN, MICHIGAN
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DALE SERVICE GROUP
JOLIET, ILLINOIS
Cuber Perforator: MC-27

DAMROW BROS. COMPANY
FOND DU LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54..
Dual Auger Steam Cooker: 54..
Dual Auger Feeder: 53..

DANA CORPORATION
TOLEDO, OHIO
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,
Boston Buna-N 14-1., Foodcron
White & Tan FDA, Sanicron FDA
White, 2 & 3 ply: 58-9563-09, -13,
-14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply: 58-9564-08,
-09, -10, -11
Aquarius-White I,II,III,IV. Tan
I,II,III,IV, Green
Libra-White I,II,III,IV. Tan
I,II,III,IV, Green
Leo -White I, Tan I, Black I.
Conveyor Belt (Packaged Product
Only): Duralift FDA, Roughtop FDA
Gemini-White I,II,III. Black I,II
Taurus-Tan I,I. Black III,IV,V.
Brown VI
Scorpio-Tan I,II,III. Black IV,V

C. R. DANIELS, INC.
ELLICOTT CITY, MARYLAND
Belts (Food Contact): 74801
Ezekleen 60-153HC, Teflon
Superkleen 60-TSK92H
Belts (Fully Packaged Product):
White Waffle Top 60-WT 152N
White Incline 60-TW93D
Poly Truck w/Sanitary Drain: 511300
Series
Poly Truck Lid: 51-125-..
Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER
MILTONA, MINNESOTA
Tumbler: AR-500, AR-1000
Tumbler Meat Massagers: AR300,
AR300/V, AR500/V

DANIEL/REESE, INC.
ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

DAPEC
CANTON, GEORGIA
Automatic Eviscerator (Manual

positioning of viscera for
inspection necessary): 121042
(surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F water
or 20 ppm residual chlorine at
point of use). Mark IV

Automatic Eviscerator Mark V
(Manual positioning of viscera
for inspection necessary.
Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use).

Inside/Outside Final Bird Washer:
Mark II

Gizzard Harvester: Mark I
Leg Processor: LP-1
Gizzard Defatting Machine: NGW-IC
Automatic Opening Machine: Mark III
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F. water
or a solution of 20 ppm residual
chlorine at point of use).

Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP
Saddle-Cut Machine: PSCH-HM-1-0
Automatic Wing Portioning
Machine: Model WM-6000
Automatic Neck Breaker: Mark 16
Automatic Breast Fillet Machine:
1200, 1201

S/S Poultry Scalders: PSHE-4200
Giblet Wrap Machine: SYS-3
Automatic Lung Extractor: 1400
Thigh Deboner: FA-34000
Gizzard Harvester: SHGH
Saddle Cutter: CCBS
Tail Cutter: CCTC
Thigh & Drum Stick Cutter: CCTD
Halving Machine: CCHM
Pre-Cut Device: CCPC
Wing Cutter: CCWC
Automatic Poultry Cut-Up Machine:
1500
Gizzard Peeler Station: DPS
Thigh Deboner: MD-80, MD-40

J. H. DAY COMPANY
CINCINNATI, OHIO
Sanitary Double Arm Mixer: SM & SMJ
Sanitary Ribbon Blender: SM & SMJ
Mixers: ST-SPDM-..., SHT-SPDM-..

DAYCO PRODUCT INCORPORATED
DAYTON, OHIO
Food Handling Hose: 7379
S/S Couplings: 7674, 7675, 7676
Hot Grease Hose: 7238, 7239

DAVE DODGE SERVICE
COTTAGE GROVE, OREGON
Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION
JESSUP, MARYLAND
Extruder: MO104-....
Breeder: M-12

JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA
Eviscerators Moving Platform:
2126-....

OLIVER M. DEAN & SONS, INC.
SHREWSBURY, MASSACHUSETTS
Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES
CULVER CITY, CALIFORNIA
S/S Cooker: 1818G
Marathon Cooker: 35/40 G

DEDANSKE MEJERIERS
KOLDING, DENMARK
S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.
BROOKLYN, NEW YORK
Demaco Press: 500-S, LAB-2
Extruder: S-2500
Ravioli Former: S-12
Pasta Can Filler: CM-1
Dough Skin Processor: C-600
Tortellini Machine: DF-9, 8..SST
Sanitary Dough Sheeter: SDS-1
Dough Sheeter: CRS-..., CR-..
Sanitary Pasta Press: S-...,
FP-....

DE FRANCISCI MACHINE CORP.
RIDGEWOOD, NEW YORK
Mixing System: MX-2000, MX-....
Noodle Cutter: FNC-24 (FNC-..
Mixer: T-3000 (T-....)

DEIDEN INDUSTRIES, LTD
BROOKLYN, NEW YORK
S/S Conveyor: DI-....

C. L. DE JERSEY
VICTORIA, AUSTRALIA
Automatic Pancake Machine: PCF-150
Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.
HILLSIDE, ILLINOIS
Meat Former: KD19

DELAVAL SEPARATOR COMPANY
POUGHKEEPSIE, NEW YORK
Heat Exchanger: P-5, P-14-RC,
P-13, P-15, P-25, P-45
Fund-A-Filter: Precoat A
Surge Tank: S-....
CVT Inducer Pump
GC Fast Clamp Fittings
Vacu-Therm: 800
Plate Heat Exchanger: P141-HB
Triple-Tube Heat Exchanger
Decanter, Centrifuge: SNX-...
Separator: AFPX-207-19S,
CFPX-409, CAFPX-207XGV-19-60,
AFPX-..., BRPX-...

DELEON HAM
DALLAS, TEXAS
Ham Slicer: 1
DELFORD DIVISION VACUUMATIC NORTH
AMERICA, INC., HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE

MACON, GEORGIA

Gizzard Inspection Table: 48
Water Changer and Transporter: 200
Gizzard Table with Saw: 100

DELTEC, INC.BATAVIA, OHIO

Ultimate Ham Press: A-.....,
B-....., C-....., D-.....,
R-.....
Power Draw Down Press: D-8-4045-A

DEMAREST MACHINES INC.FT. WASHINGTON, NEW YORK

Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DEPA GMBHDUSSELDORF, W. GERMANY

Pumps: DL-...-SL

DESIGN + PROCESS ENG. COMPANYWALTHAM, MASSACHUSETTS

Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer:
VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.SEATTLE, WASHINGTON

Automatic Portion Cutting Machine:
245, 245P
High Pressure Strip Cutting
Manifold: 1063

DESPATCH INDUSTRIES, INC.MINNEAPOLIS, MINNESOTA

Oven: Revers-A-Flow
Baker Boy Reel Type Oven: 25-5-94,
BB-...-...
Revers-A-Flow Oven: BTC 3-15
S/S Oven Rack Trucks: DOJ-B, DOJ-S
Microwave Oven (Batch Type):
SMA-2-40

DESTRON TECHNOLOGIES, INC.MARKHAM ONT. CANADA

Pork Garder: PG-100

DETAIL & PRECISION FABRICATIONS LTD.THAME, OXFORDSHIRE

Sandwich Make-Up Line-
Conveyor: 9012-ABA-003
Cutter and Feeder: 9012-ACD-001
Buttering Machine: 9012-ADB-001
Depositor: 9012-AAA-006

DETECTO SCALES, INC.WEBB CITY, MISSOURI

Bench Scale: 45D-DA
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PC-..., PX-6, AP
S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSONSOMERVILLE, NEW JERSEY

Packaging Machine Linker: Z
Sausage Linker: Z-16
Link Separator: 1

DEWIED INTERNATIONAL, INC.SAN ANTONIO, TEXAS

Casing Tubing Machine: 1

FRIEDR. DICK GmbHESSLINGEN, WEST GERMANY

Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.KING OF PRUSSIA, PENNSYLVANIA

Belts (Food Contact) White, PU
Cixylon Rapptex: 60/1-0+02,
120/2-0+02
White, PVC Dixylon Rapptex:
60/1-0+05, 120/2-0+05,
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATIONAUBURN, ILLINOIS

Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATIONCORONA, NEW YORK

Multi-Pasta Laminator: DPM-78
Manicotti/Cannelloni Indexer:
DPM-76
Pasta Indexer: DMP-1-78
Cryogenic Freezer Tunnel: DMCT
01-00
Inspection Conveyor: DMT 76
Continuous Quencher/Cooler: DMQ 82
Egg Roll Machine: ERM 1
Multi-Pasta Laminator/Ravioli
Machine: DLM 76
Tortellini Machine: TMP\600-9P,
TMP-600-12P, 400-6P
Valve: DMV-82
Continuous Filler: CF 01
Continuous Blancher/Cooker: DMB-82
S/S Continuous Filler: DPM-81
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.OMAHA, NEBRASKA

Aitch Bone Cutter: 584
Head Tongue Inspection Carousel:
D-10
Head Flush Carousel: D-76
Rail Inspection Carousel: D-9
Hide Puller Carousel: D-52273
Saw Carousel: D-10576
Viscera Inspection Carousel: D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DISOGRIN INDUSTRIES CORPORATIONMANCHESTER, NEW MANCHESTER

Timing Belt (Direct product
contact): Polyurethane w/Braided
Cord

DIVERSIFIED IMPORTSLAKEWOOD, NEW JERSEY

Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.GUNTERSVILLE, ALABAMA

Grinder: "Autio" 1110
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODSHENDERSONVILLE, TENNESSEE

Cone Deboner: DLF-100-...-F

DIXON TOOL AND ENGINEERING, INC.BUFF CITY, TENNESSEE

Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084
"Mustang" Wrapper: 084
Wrapping Machine: 082H...
Horizontal Wrapping Machine:
"Doboy" Super Mustang
Horizontal Wrapping Machine (with
optional shrink seal mechanism): J

DODGE INDUSTRIESHOOSICK FALLS, NEW YORK

Belt (Food Contact): Fluorglas

TED DODGE SERVICEOAKDALE, CALIFORNIA

S/S Turkey Eviscerating Shackle:
VAS-J
Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.CEDAR FALLS, IOWA

Conveyor: DCSC-1-....

C. DOERING AND SON, INC.CHICAGO, ILLINOIS

Cheese Cutter: LCC, BCCS
Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.CLEAR LAKE, MINNESOTA

Oil Gland Cutter: OGC-1
Neck Breaker: DNB-2
Hand Activated Hand Wash Valve (Use
with proper pressure regulator on
water supply line): DWM-38

DOHM & NELKE INC.ST. LOUIS, MISSOURI

Bacon Press (Standard): Dan-D
Bacon Press (Automatic): Dan-D
Slice Master Attachment for
Hydraulic Bacon Slicer
Extrusion Master: MPD, PSD, E-12
Semi-Automatic Bacon Press 204-S

DOLAV USAEDINA, MINNESOTA

Plastic Bins w/drain: "Box Pal"
800A, 1000A, 1120A & 1200A
Perforated Plastic Bin (for
packaged product only): Box Pal
1000

JAMES DOLE CORPORATIONREDWOOD CITY, CALIFORNIA

Wiener Peeler: Mark I

DOMINIK'S EQUIPMENTIPSWICH, SOUTH DAKOTA

Luond Tumbler: 350, 1000

P. DOMINIONICOMO, ITALY

Sheater-Kneader: A250/500, A.../...
Ravioli & Cappelletti Machine: D...
Tortellini Machine: D.../.../T

DONTECH, INC.GILBERTS, ILLINOIS

S/S Rotary Drum Strainer:

S-RDS..., S-RDS..., S-RDS....
In-Line Filter System: IFL-X-X-XX
Roto Filter: S-RF-XX-XX
Brine Recovery and U. V. Treatment
System consisting of Sanitary
Pump, Piping, Filters, & U. V.
Sterilization: MP-...-....

DORAN SCALES, INC.

BATAVIA, ILLINOIS

Scale: 41... 41.... 41.../....,
41.../.... 41..../....; DSP41....,
DSP41.... DSP41....,
DSP41.../.... DSP41.../....,
DSP41.../.... DSP41.../....,
DSP41.../.... DSP41.../....,
DSP41.../....; DSP.../....,
DSP.../....; 7... 7...-
8.... 8....M, APS-....,
APS-..../..S, APS-..../....,
APS-..../....
Scale: "Doran" 4100
Scale: 7005, 7015, 7030, 7060, 7100
Scale: DSP-.... DSP-.... /....,
DSP-.... /..S

DOUCETTE INDUSTRIES, INC.

YORK, PENNSYLVANIA

Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA

ELLCOTT CITY, MARYLAND

Breeding Machine: M-12

DOVER CORP.

PORTAGE, MICHIGAN

Multiplex Filter w/S/S Sanitary
Fittings and Valves: 200 Series

DOVER PRODUCTS INC.

SHELBYVILLE, KENTUCKY

Belly Width Trimmer: 500

Continuous Vacuumizer: 1402-C-1

DOYLE & ROTH MFG. CO.

NEW YORK, NEW YORK

Heat Exchanger: SDLL.....-..H
SDLLS.....-..H

D.R. INDUSTRIES

MISSISSAUGA, ONTARIO, CANADA

Hy-Tek 2\ply Belting: (Food
Contact) White C/C, White C/FB,
Hy-White C/FB

Belts (Packaged Product Only):
D1132, D2261, D2262, D2252,
D2253

Belts (Food Contact): D2231,
D2232, D2233, D3332, & D4432

F. R. DRAKE COMPANY

AFTON, VIRGINIA

Frankfurter Loader: 8200 Series
Consisting of: Supply Conveyor
BM-267-F, Collator: BM-000-9-F,
Inspection Conveyor: BM-0006-F,
Delivery Head: BM-265-F
Delivery Head: BM-265-G

DREW & CO.

MINNEAPOLIS, MINNESOTA

Conveyor: 72-1121

KARL DROWATZKY

WICHITA, KANSAS

"Lightning" Adjustable S/S

Smokehouse Tree: 101

DRY-ICE, INC.

HINSDALE, ILLINOIS

Dry Ice Storage Container: DISL-12

DRYING SYSTEMS INC.

MORTON GROVE, ILLINOIS

Ovens: 12682, CO 4153

Smokehouse: SH 4153

DRYPOLL, INC

FLUSHING, NY

Conveyorized Oven: 8112-87

DUBUQUE STEEL PRODUCTS COMPANY

DUBUQUE, IOWA

Tinned, or Galvanized, or S/S Tub:

#1, #2, #3, #4, #5, #6

Galvanized Dolly: 1 & 2

Tinned Drum, Galvanized Drum, S/S

Drum: #2, #2-AP, #3, #3H

Tinned Drum, Galvanized Drum: 2-P,

#2-A, #3-P

Galvanized Drum: #3-AP

Galvanized or Tinned Truck: #10,

#12, #18, #20, #14, #48, #25, #26

S/S Truck: 1018, 1016, 1218, 1216,

1818, 1816, 2018, 2016, 1418,

1416, 4818, 4816, 2516

Portable Offal Rack Galvanized:

112, 107

DUPEY EQUIPMENT CO.

WEST DES MOINES, IOWA

Vacuum Tumbling Machine: AM-50

DUPONT CANADA, INC.

WHITBY, ONTARIO, CANADA

Vertical Form, Fill, & Seal Pouch
Machine, Pre Pac: IS-3

E.I. DUPONT DE NEMOURS & CO.

WILMINGTON, DELAWARE

Freon Freezer: C1B-55, SSF-82

THE DUPPS CO.

GERMANTOWN, OHIO

Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC.

BERKELEY, CALIFORNIA

Belt (Edges sealed w/chemically

acceptable compound): 415-T2

Cleated Belt "Vannerflex" (Food

Contact)

DURACO PRODUCTS, INC.

HOPKINSVILLE, KENTUCKY

Utility Bin: 5260

Utility Bin Lid: 5261

Ice Pack Box: PP-301

Ice Pack Box Lid: PP-302

Chill Pack Box: PP-201

Chill Pack Box Lid: PP-202

LUCIEN DURAND

BAIX, FRANCE

Automatic Hog Carcass Splitter:

60..

THE DURIORN COMPANY, INC.

MARYLAND HEIGHTS, MISSOURI

Fry, Oil Filter: ..-DHC-...

DUTCHESS BAKERS' MACHINERY CO., INC.

SUPERIOR, WISCONSIN

Dough Divider/Rounder: "Dutchess All
American" JN

DYNA-VEYOR, INC.

CRANFORD, NEW JERSEY

Plastic Conveyor Chain (Product
Contact): Series 882, 882 TAB,
880

- E -

EAGLE BELTING COMPANY

DES PLAINES, ILLINOIS

Eagle Urethane Belting (Food
contact--for use below 150 F.):
Orange

EAGLE MACHINERY CO., LTD.

OAKLAND, CALIFORNIA

Automatic Net Weight Scales: 2300
Series, 2300S Series

Net Weight and Filling Machine:
CV-2400

Scale: Net Weight Filler: CV-2500,
Rotary Filler: RF-2000

Vertical Form/Fill/Seal Machine:
TWU22

EAST COAST IMPORT/EXPORT COMPANY

LACONIA, NEW HAMPSHIRE

Dumpling Machine: "PANDA" BJ3

EASTERN STEEL RACK CO.

BOSTON, MASSACHUSETTS

Angle Guide Racks: A..-1826-.,
A..-1826-..

EASTMONT-KENMAK, INC.

PORTLAND, OREGON

Smokehouse: 380

Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED

RANDOLPH, MASSACHUSETTS

Econoseal: E-System
Spartan Cartoner: 1-....

EDMAR ENTERPRISES

COLUMBUS, OHIO

Protein Extractor: SS

EDMUNDS MACHINE CO.

SAN ANTONIO, TEXAS

Swept Surface Heat Exchanger: 3348
Series 300

EDT CORPORATION

VANCOUVER, WASHINGTON

Conveyor: TC-...

Sorting and Timing Conveyor:
SC-...

G.F. EMTEX

CHELSEA, MINNESOTA

Cutting Board: No. 1

EKCO CONTAINERS INC.

WHEELING, ILLINOIS

Platter: D-1826 Dolly

EKCO PRODUCTS, INC.

CHICAGO, ILLINOIS

Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.

ELMONTE, CALIFORNIA

Corn Tortilla Oven: 27-120
Cooling Conveyor: STCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-.....
Enchilada Folder: EF-..
Burrito Makeup Conveyor: BMC-....
Corn Soak Tank: ST-..
Counter-Stacker: TCS-..
Barrel Corn Washer: CWB-..
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-...
Filling Conveyor STSC-....
Single Tier Cooling Conveyor
STCC-....

ELECTRO-MECH SCALE CORPORATION

ALSIP, ILLINOIS

Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS

GAINESVILLE, GEORGIA

Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.

SANTA ROSA, CALIFORNIA

S/S Bench Scales: LC-...SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT

FT. WORTH, TEXAS

S/S Tripe Scalder: SSTs-..
Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES

DEPEW, NY

Filler Machine: RPE-....

EMC ENGLER USA CORP.

PORT HURON, MICHIGAN

Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION

PORT HURON, MICHIGAN

Vacuum Filling Machine: V-..
V-..
Volumetric Filler: D1/., D1/...
D2/., D2/..., D3/., D3/..

A. H. EMERY COMPANY

NEW CANAN, CONNECTICUT

S/S Platform Scales W/Suitable

Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED

CLINTON, CT

Rotostat Hi Shear Mixer: X-., X-..
XP-., XP-..
Mixer: SRH, SRA

EMME

PHOENIX, ARIZONA

Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENDRESS & HAUSER INC.

GREENWOOD, INDIANA

Flowmeter: FCO-1655

ENERSYST, INC.

DALLAS, TEXAS

Cryojet Modules: CJ-2
Jet Sweep Oven: C-...-...
Continuous Oven: C-11A-...-...

ENGINEERED PROCESSING SYSTEMS

FOREST, MISSISSIPPI

Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit: EPS-BU-70
Poultry Cutter: EPS-PC-71
Poultry Cutter Stand: EPS-ST-72
Reclaim Station with Chlorinator:
EPS-RS-17
Neck Skin Cutter: EPS-3000
One Belt Cut-up Table: 1010

ENGINEERING SERVICES WHANGAREI, LTD.

KAMO, WHANGAREI, NEW ZEALAND

Sanitary Valve: ALC-.

ENGINEERED SYSTEMS & PRODUCTS, INC.

RICHMOND, VIRGINIA

Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.

DALLAS, TEXAS

Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Workup Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table:
431
Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging Cage:
359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 5295
Galvanized Paunch Truck with S/S
Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIP, ILLINOIS

Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK, INC. PORTLAND, OREGON

Dryers: CHU2E, CHU1E

Smokehouse "Enviro-Pak": CVU-..E,
CVU-..E, CG-...-G, CG-...-E
Cabinet Ovens: CG-...-E, CG-...-G,
CVU-...-E, CVU-...-E, CVU-...-G,
CHU-...-E, CHU-...-E, CHU-...-G,
CVU-..E, CVU-..G, CVU-...G
Oven/Dryer: CHU-...E, CHU-...G,
CVU-...E

E-EQUIP EQUIPMENT MANUFACTURING CORP.

CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794
Conveyor: 230
Sear Machine: 270
S/S Applicator: 279
Slasher: 900
Dual Shaft Paddle Vacuum Mixer: 308
Dual Shaft Paddle Mixer: 307
Spiral Conveyor: 210
Dual Spiral Conveyor: 211
Dumping Paddle/Ribbon Mixer w/Quick
Disassemble Dual Rotation
Assembly: 310
Intralox Conveyor: 129
Pig Foot Splitter: 901
Wash Sanitizer: 651
Horizontal Bottom Mounted Take Up
and Drive: 804
Metal Detector Conveyor: 119
Pivoting Kettle Mixer: 311
U-Turn Table Top Conveyor: 200

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA

Magnetic Trap: SSB., U
S/S Vibratory Feeder: ..A, ..B,
...B, HS., HD..

EROFA

PARIS, FRANCE

Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH INTERNATIONAL CORP.

NEW YORK, NEW YORK

Bagging Machines: 913, 917, MGI
Speedy

ESBELT, SA

BARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,
20CF, 30CF, 07UF, 07CF, 06CF,
Clina-12CR, Clina-20CR,
Clina-30CR, Espot-20CC,
Espot-30CC, 40CC, 55CC, 81CC,
12UF, 12CF
Beltting (Direct Product Contact):
"Clina" II UU

ETHICON INC.

CHICAGO, ILLINOIS

Beef Casing Splitter
Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY

LEVITTOWN, PA

Automatic Wrapping Machine: F-820
Automatic Infeed Conveyor: AC-100
Over/Under Scales: 100-1, 240-1,
241-1, 270-1, 276-1, 910-1, 940-1,
950-1, 8000-1
Over/Under Scales (Shadograph):
4103-1, 4133-1, 4203-1
Scales: 7600-1 thru 7611-1, 7625-1
thru 7653-1
Automatic Wrapper: 830

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A
Feed Dividing Conveyor: 219
Metal Detector-Infeed Conveyor:
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN

Carton Forming Machine: UP... (must
be provided with an accepted
filler)
Bench Sealer: BSA
Bench Sealer w/Bursa Filler:
BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100
EW

EXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artoflex" Mixer: PH-S
"Artoflex" Grater Shredder: TR-2
S/S Dough Sheeter: "Autoreel"
Dough Sheeter Conveyor: 12/84
Spiral Mixer: SPK-..., SPK-125AK,
SPK-125AE

EXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,
36A, 52A, 62.5A, 71A, 80A

EXT, INC.

LENEXA, KANSAS

Food Handling Lug (Box)
Industrial Container: 10001

E-Z PAK

DICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,
WRC, PRC, Asendor, 2 ply
polyester Blue Line
Fabsyn-Cleated: WCC, WRC, PRC
Fabreeka: WCC, WRC, PRC

Fabreeka-Cleated: WCC, WRC, PRC
2, 3, Ply White, Tan w/Blue Skim:

Fablene

Belts (Packaged Product Only)

Fabreeka: Friction Surface,
Corrugated, Diagonal Grip, Rough
Top

Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA

S/S Kettle: Open Top
S/S Tank: Liquid Receiving
S/S Strainer
S/S Top Work Tables
Screw Convey: 1000

FABRICON INC.

PORTLAND, OREGON

Cleated Belt (Food Contact):
"Vannerflex", "Sidewinder"
RB-1

FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,
M-....SB-25-....-2,
E-....-25-....-3,
E-....SB-25-....-4
S/S Table w/Cutting Borad Tops:
CTM-....-22-....-1,
CTM-....SB-22-....-2,
CTE-....-22-....-3,
CTE-....SB-22-....-4

FACOMIA

DU PIN, FRANCE

Ritual Slaughter Box: F-4

FAIRBANKS WEIGHING DIVISIONCOLT

INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:
H-42-2072, H-42-2172
Beam Scale: F-41-3013, F-41-3032,
F-41-3041, F-41-3132
Portable Beam Scale: F-41-3160,
F-41-3314, F-41-1000, F-41-1050,
F-41-1500, F-41-1550, F-41-1600
Bench Dial Scale: F-42-2072,
F-42-2073, F-42-2074, F-42-2172
Spring Dial Scale: F-45-1000,
F-45-1050
Portable Dial Scale: F-42-4073,
F-42-4074
Over & Under, Check/Pak Scale:
H-41-88...
S/S Bench/Portable Scale (w/S/S
Digital Indicating Instru-ment:
H90-7...): H70-4..., H90-3...,
H70-4-...., H70-..., H90-....,
H90-1..
S/S Stand-Instrument Accessory:
H085
S/S Electron 7 Scales: H70-....-..
S/S Graphic 7 Over/Under Scale:
H70-5011, H70-5...

FAIRMOUNT ENGINEERING

HACKETTSTOWN, NEW JERSEY

Loading Device: Skewer
Conveyor: FB-10, TE-24F
Package Transport Conveyor: FB-18
Packout Conveyor: FT-10, FT-20

S/S Sani-Rod Conveyor: R-30
Sanitary Conveyor: FS
Package Transport Conveyor: FP-18
Sani-Rod Conveyor: FW-30
Wire Bed Belt Conveyor: WB-H, WB-1
Rod Bed Belt Conveyor: RB-H

FALCON BELTING, INC.

OKLAHOMA CITY, OKLAHOMA

Conveyor Belts: Grey & Tan F52, Dark
Tan F51

FALKENSTEIN'S MEAT COMPANY

EUGENE, OREGON

Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL

COMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO

Meat Depositor: MD-01
Sauce Depositor: SD-01

FBH SYSTEMS

LA VERNE, CALIFORNIA

Belt Conveyor: LBC-..
Belt Conveyor w/Waste Return:
BC-../..
Shaker Conveyor: SR/BF-....-DMB
Multiple Pan Shaker Conveyor:
SR/BF-....-DMB-5
Belt Conveyor: BC..
Plastic Belt Elevator: PBE-..

FEI, INC.

DALLAS, TEXAS

Conveyor: SMPC-....-..

FENNER AMERICA LTD

MIDDLETOWN, CONNECTICUT

Belts (Food Contact): Feneplast
Solid Woven PVC White: 1200/CS,
1800/C2, 900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC White:
1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

FILLING SYSTEMS

SANTA, FE SPRINGS, CA

"Seal-O-Matic" Carton Former/Filler:
1060-S
Transfer Pump:Bock 900
Transfer Pump: AP25, HP25, HP50
Former/Filler: 540
Fillers: 300, 400, 500, D40, D160,
DT40, D80
Bock Filler: 600, 600B (w/o agitator
assembly)
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.

MOUNT VERNON, NEW YORK

Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY

MINNEAPOLIS, MINNESOTA

Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS

Comminuting Machines: DAS...,
DKA..., DKAS..., FAS..., HASO30
Guilo River: 20
Slitter: R

FLAKICE CORPORATION

METUCHEN, NEW JERSEY

Flake Ice Machine: SC-Series,
R-Series

FLEXICON INC

LODI, NJ

Flexible Screw Conveyor (dry
ingredients only): VT.-F-...

FLEXICON, INC.

PHILLIPSVILLE, NEW JERSEY

S/S Charging Adapter: CAD-104

FLO-PROCESSING, INC.

PORTLAND, OREGON

Belt Conveyor: WO-1754

FLOW SYSTEMS

KENT, WASHINGTON

Watnife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2
11X-., 11X-., 12X-..M., 12X-..E.,
1.., 1..B, 6XS-., 9X-., 9X-.,
9X-.., 9X-..../., 11XMark2-.,
11XMark2-..

FLOURESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-ozone
Producing): G8J5 (#982 Glass),
G64T6 (#882 Glass), G36T6 (Vycor
#7910 Glass) Note: These lamps
must be used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID CONTROLS COMPANY, INC.

PHILADELPHIA, PENNSYLVANIA

S/S Butterfly Valve: 1822-31

FLUID TRANSFER COMPANY DIVISION OF LEE
INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

Ball Valve: 2FT-., 3-FT-., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC
Sanitary 18
Piston Type Filler: 440, 400, 300,
280, 220
Juice Filler: 18-Pocket, 24-Pocket,
30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruper: PVS,
Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,
ACCUPAT-DA, 3AP
Checkweigher: 900

Continuous Cooker: Sterilmatic

Granular Filler: 21-G

Vibratory Screen Feeder:

5FH-22-A-DT

Modular Wrapper: 1301

Pie Line: 55

Belt Conveyors: B-20, PC-2

Blend Pump: PP

Pump Filler: Z, AZ

Piston Filler: P3, P4, PDF

Rotary Plate Filler: T1, V1

Tray Conveyor: SD, DD

Pot Pie Conveyor: PC

Lidder Conveyor: SL, DL

Pizza Conveyor: AP-2

Sauce Depositor: 10-Z

Cheese Depositor: CM-1

Meat Depositor: CM-1

M & S Piston Filler: C-060, C-100,
C-120, C-150, C-210, C-610, C-910

Piston Transfer Pump: PTP, PTPF

Rotary Pump Filler: DCRP-....

Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY

DIV, HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Screening Feeder: SRF-120

FMC CORPORATION

HOOPESTON, ILLINOIS

Liquid Filler: 80

Sealing Machine: 2136742, 2136742-A

Grandular Filler: 2050852

Piston Filler: 2140047, 2140047-A

F.M.E. CORP.

WALDEN, NEW YORK

S/S Tables: 10, 20, 25, 30, 35

w/Sanalite S-1 Cutting board

S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.

DORVAL, QUEBEC, CANADA

Hoy Can Filler: ML-201

Metal Detector: Mark II

Automatic Packaging Machine

Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY

BRIDGEVIEW, ILLINOIS

Steam Cooker: 65

Auto-Trol Mark II Loader: 45

Mold Unloader: 55

Ham Tumblers: A, 25, 25V

Meat Loaf Browner: 75

Auto Cycle Unloader: 56

FOODCRAFT EQUIPMENT COMPANY, INC.

LANCASTER, PENNSYLVANIA

Metal Detector Conveyor, MDC-1000,
2000

Individual Off Line Bird Washer

w/Chlorinator: PR-1

Thigh Deboner: TB-1, TB-1T

Breast Deboner: BD-1

Breast Processor: BP-1

Conveyor Chute: PC-105

Shaker Conveyor: PC-101

Glazing Conveyor: PC-102

Incline Conveyor: PC-103, PC-104

Troughing Conveyor: PC-106

Metering Hopper: CH-100

Leg Processor: LP-1T, LP-1

Poultry Halving Machine: HM-1, HM-2

Leg Splitter: LS-1

Turkey Leg Splitter: LS-1T

Incline Conveyor: PC-105

Lower Cross Conveyor: PC-106

Automatic Dark Meat Deboner: DMD-1

Turkey Deboning Shackle: TDS-1

Fat Puller: FP-1

Wing Splitter: WS-1

Drumstick Deboner: TB-1D, TB-1TD

Tendon Cutter: TC-1 (To be used

with an accepted Turkey Drum
Deboner: TB-1TD.)

Thigh Pre-Cut Machine: TPC-1

Turkey Thigh Skinner: TTS-1

Automatic Dark Meat Deboner

w/Water Knife: DMD-1-WK-1

Quartering Machine: QM-1

Poultry Stunner: (Perforated grill
must be permanently installed in
such a manner that the water level
is 1/4 inch above the grill
surfaces.): SM-1

Gizzard System (Turkey): GS-1T

Picking Fingers: AP301, AP302

Dual Cone Turkey Deboning Schackle:
TDS2

Single Cone Turkey Deboning
Shackle: TDS

Automatic Chicken Thigh Deboner

with water knife: DMD-1C-WK-1

Inline Breast Deboner: ILBD-1

Flank & Tail Picker: FTP-1

Breast Skinner: BS-1

FOOD ENGINEERING CORP.

MINNEAPOLIS, MINNESOTA

Dryer: DRSV-....., DRSW-.....,
DRSS-.....

Cooler: CLSW-.....,
CLSS-.....

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2

2-Pass Scalders: 4001

Shur-Trip Foot Unloader: 71-3L,
71-3R

Handwash System: Foot Operated
Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1

Tray Turner: 361

Piston Filler: 2437, 1002

Lidder & Closer: 3000-3

12-Pocket Rice Filler: 1-8-580

Meat Slicer: 1005

Piston Filler: 1015

Lid Crimper: 1057

X & Y Axis Traveling Filler: 1052

2-Out Rice Filler: 1101

Hoover-Domer Machine: 1116

Heat Seal Conveyor: 1128, 1192

Flatwire Belt Conveyor: 1129

Volumetric Dispenser: 1130

Shrink Wrap Conveyor: 1136

16-Pocket Rice Filler: 1094

Two-Out Pneumatic Piston Block
Filler w/Double Block: 1219 and Lid

Dispenser: 1221
Heat Seal Machine: 1-8-680
Adjustable Side Belt Transfer Conveyor: 1223
Rolling Head Heat Seal: 1159
Lid Crimper: 1158
Rotary Packoff Table: M-1030
Transfer Pump: M-1220
Under the Line Traveling Head: 1218
Piston Filler: 1180

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO

"LanElectric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, etc.)
Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.)
Electric Bone Trimmer: 50K
Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.)
"Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.)
Trimming Machine: Challenger 110-T
Bone Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.)
Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.)
Bone Trimmer: Challenger 235-A, 8523A, 8523B, 8550, 8552 (Not to be used for trimming grubs bruises, etc.)
Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590
Trimming Machine, Fat Trimmer: 8560DC, 8575DC, 8590DC
Skinning Machines: "Grasselli" GG-35G, GG-50G, GG-45, GG-35P, GG-35PB, GG-50A, GG-50E, GG-80, EX45CP, 50A, NX450, N520
Jowl Slasher: N520JS

FOOD MASTERS INC.

BOSTON, MASSACHUSETTS
Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.
LOUISVILLE, KENTUCKY

Sausage Stick Cutter: 100-A
Single Stick Feeder: 1300
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.

SANTA FE SPRINGS, CALIFORNIA
Batter Breeding Machine: "8M"
Citric Acid Applicator: 4170
Conveyor: 327SL
Vertical Conveyor: VL8
Mixer-Blender: 814
Meat Sample Press: SCP-123
Lazy Susan: LS-923
Screw Loader: SCL 930
Meat Dumper: HLD 725
Conveyor: PL-319

Bean Washer: BX-919
Incline Screw Conveyor: SC126....
Pork Link Freezer: PLF-927
Vacuum Tumbler: VT-85.
Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND

Industrial Microwave Processing System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA

Steak Cuber-Scorer-Knitter: 121
Poultry Boning Conveyor: 200, 201, 204
Battering & Dipping Machine: 211
Vemag Truck Dumper: 150
Gondola Dumper: 248
Barrel Dumper: 149
3-Deck Infreezer Conveyor (Acceptance applies to conveyor only. Each installation must be reviewed by Equipment Branch.): 421-30
Shuttle Conveyor: 474
Patty Machine: 425
Patty Forming Machine: 736
Portable Incline Conveyor 518, 556
3-Zone Sorting Conveyor: 558
Conveyors: 584-10-12, 584-12-20, 584-12-5
Automatic Salt and Pepper Dispenser Conveyor: 626
Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION

DALLAS, TEXAS

Giblet Elevator
Neck Skin Cutter
Vacuum Gun
Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.

FAIR OAKS, CALIFORNIA

Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA

Tamale Machine: TM-100
Dough Sheeter: TC-300

FORM PLASTICS CO

ELK GROVE VILLAGE, ILLINOIS

Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON

"Fuji" Frozen Pizza Wrapper: FW-360
Wrapping Machine: FW-340A, FW-370A
"Fuji" Wrapping Machine: FW-341A
Frozen Patty Baggers: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8
Bucket Conveyor: 9032SS
Discharge Conveyor: 6812SS
Infeed Flight Conveyor: 8101SS, 8102SS
Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES

VILLA PARK, ILLINOIS

Patty Forming Machine: XK-70

FORMAX FOOD MACHINES

MOKENA, ILLINOIS

Patty Machine: Formax 24, Formax 26
Cuber-Perforator: MC27
Conveyor: PC-27
Patty Stacker: FPS-27
Truck Dumper & S/S Cart: FBL...
Interleaver: PS-1
Patty Machine w/Paper Interleaver (with nickel plated mold plates): PFM-19, PFM-12
LN2 Freeze Tunnel: LN-26
Rotary Meat Ball Former: RMF-27
Stacking Perforator: SP-27
Metal Detector MDS-27.
Meat Ball Former RMF-26
Slice and Stack Machine: 125
Shuttle Conveyor: SC-19
Marker-Cuber: MC-12
Patty Forming Machine: F-6
Cuber-Perforator: MC-6

R. H. FORSCHNER COMPANY, INC.

NEW YORK, NEW YORK

Scharfen Tenderizer: Big Boy & Junior

FOSTER REFRIGERATOR CORP.

HUDSON, NEW YORK

Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.

FOSTORIA, OHIO

Infra-Red Broiler: Gas-Fired G
Infra-Red Oven: 3H
Infra-Red Broiler: Electric E

FOTHERGILL TYGAFLOR LTD.

LANCASHIRE, ENGLAND

Belt (Food Contact): 415B/32T

FOXBORO COMPANY

FOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES
Temperature Sensors: 3A1, 3A2, 3A3, 3A4
Filled Thermal Bulb: 16A, 16AMP
Thermal Well: 3A Type Projectile
Magnetic Flow Transmitter: Series 2800
Consistency Transmitter: 19C

FRANKLIN ELECTRIC PACKAGING-WEIGHING

DIVISION, LEVITTOWN, PENNSYLVANIA

"Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P
Net Weight Filler: 3000
Automatic Infeed Conveyor: AI...
Packaging Machine: F-540
Automatic Wrapping Machine: F-820
Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING

DIVISION, STURTEVANT, WISCONSIN

Poly Top Tables: Series 20, Series 30
Poly and S/S Combination Top Tables: Series 40
S/S Top Tables: Series 50, Series 60
Poly Top Breaking Tables: Series 70
Utility Table: UPT-..., UT-...

"Spee-Dee" Packaging Machine: BR
FRANKLIN ELECTRIC PACKAGING-WEIGHING
DIVISION, BLUFFTON, INDIANA
 Over and Under Scales (Mechanical):
 100-1, 240-1, 241-1, 270-1,
 276-1, 910-1, 940-1, 950-1,
 8000-1
 Over and Under Scales (Shadograph):
 4103-1, 4133-1, 4203-1
 Scales: 7600-1 through 7611-1,
 7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.
STOCKTON, CALIFORNIA
 Steam/Water Cooker: TW24S2212
 Evacuation Wand (Unloader): SBU-1

FRAZIER & SON
CLIFTON, NEW JERSEY
 Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY
ASKOR, MINNESOTA
 Boning Table: A23

FREELAND ENTERPRISES, INC.
WAELDER, TEXAS
 Smokehouse: MT-1

FREEZING MACHINES, INC.
AUSTIN, TEXAS
 Parallel Grinder: PG-1
 Roller Press Contact Freezer: 1,
 1-T-10X10-BPI-A, M1-T-7X5-BC,
 M1-T-7X8HRR, M2-TP-9X8-RAL,
 M1-T-10X10-BPI-A
 Freezing Machine: 1

FREEZING SYSTEMS, INC.
REDMOND, WASHINGTON
 Spiral Freezer: S-....., L-...N

FRICK COMPANY
WAYNESBORO, PENNSYLVANIA
 Zig-Zag Cooler: 380
 Poultry Chiller: CFCA-...
 Ice Maker: SA-300 SI, SA-150 SI

FRIEDRICH METAL PRODUCTS COMPANY INC.
WOODSIDE, NEW YORK
 Truck Smokehouses: FM-500-E,
 FMP-1000-E, FMP-2000-E,
 FMP-3000-E-G-S, FMP-4000-E-G-S,
 FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS
CORPORATION, DAYTON, OHIO
 Ice Makers: MFST-120A-DA,
 MFST-120W-DA
 Flake Ice Machines: MFVS-40A,
 MFVS-50A, MFVS-70A, MFVS-130A,
 MFVS-200A, MFVS-330A, MFVS-50W,
 MFVS-70W, MFVS-130W

FRIGITEMP, INC.
LYNWOOD, CALIFORNIA
 Flake Ice Machine: "A-1" DER26F

FRIGOSCANDIA CONTRACTING, INC.
BELLEVUE, WASHINGTON
 Gyrofreezer: A-....
 Pellet Freezer: PF....

Liquid Freon Freezer: FX-..M
 Freezer Flo-Freezer: 110-WS, ..WS,
 ...WS, ..WS-MA
 Patty Loaders: PL-...
 Spiral freezer: GF-C, GF-M
 Gyro Freezer: GCP-...
 Spiral Freezer: GC-...
 GC-...
 GC-... (Acceptance
 applies only to conveyor. Each
 installation must be reviewed by
 the Equipment Branch).

FROMMELT INDUSTRIES, INC.
DUBUQUE, IOWA
 Air Duct Material: S/39703
 (Acceptance applies to the
 material only. Each installation
 must be reviewed by the Equipment
 Branch.)

FRYING SYSTEMS DESIGN, INC.
LEOLA, PENNSYLVANIA
 Continuous Frying System: 34-08
 through 34-24

FRYMA-MASCHINEN AG
SCHUREIZ SUISSE SWITZERLAND
 Emulsifier: 170-A

FRYMA INC.
MIDDLESEX, NEW JERSEY
 Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION
SHREVEPORT, LOUISIANA
 Deep Fat Fryer: MJ-56-SSC,
 MJ-55-SSC

FUJITETSUMO U.S.A., INC.
LODI, CALIFORNIA
 Spiral Steamer: M...., S....
 S/S Belts: Y Grid, YN Mesh

- G -

G & H PRODUCTS INCORPORATED
KENOSHA, WISCONSIN
 Air Actuated Automatic Valve: 60
 Series, 61 Series
 Air Actuated Tangential Outlet
 Valve: 63 Series
 4" Air Actuated Kettle Valve:
 GCK61-9-4
 Flow Diversion Valve: GC 60 FDV
 Series
 S/S Sanitary Centrifugal Pumps:
 G-MM, G-LH-MM, G-LMM, G-B,
 G-LH-B, G-LB, C-MM, C-LH-MM,
 C-LMM
 Centrifugal Pumps: GHC-00, GHC-0,
 1,2,3; MR-166, 185, 200, 300
 Gear Pump: M200
 Defoaming Pump: DZ-3R
 Positive Pump: GHP-....; GHP-....RV,
 X, XRV, AND R
 Slot Strainers: LKSF-BL, LKSF-CL
 Inline Sight Glass: GHGG
 Butterfly Valve: AGHBV, GHBV
 Valves: SRC, ARC, SMO, SMO-R, AMO-R,
 SMO-A, SMO-RA, LK-10, LK-11,
 CPM-0, SMP, CPM-1, FA, GHAP
 Air Relief Valve: GC60ARV, LKUV

Air Blow Valve: GHAB
 Check Valve: LKC
 Double Sight Glass: SGD
 Aseptic Sample Valve: 19
 Sample Valves: 20, 32

G & S FIBERGLASS PRODUCTS
GRANTS PASS, OREGON
 Meat Gondola: 111

G. A. F. CORPORATION
NEW YORK, NEW YORK
 Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.
GAINESVILLE, GEORGIA
 Open Eye Shackle: #1
 Picking Shackle: GEP-SSS
 Eviscerating Shackle: GEE- SSS-IE,
 GEE-SSS-IR
 Combination Shackle: GEC-SSS
 Cut-up Shackle: GEC-SSS-I
 Select Sizing Scales: GNS-Flexure
 1
 Kidney Vacuum Machine: JHH-1 (For
 removing kidneys from backs)
 Belt Conveyor: GS-SS-BC
 Bird Halving Machine: BH-1
 Bird Unloader: SW-BU-100

GARLAND CO.
KANSAS CITY, MISSOURI
 Stunner: Scotchman

GARLOCK INC.
PALMYRA, NEW YORK
 Cutting Board: Sanidur

GARVEY CORPORATION
BLUE ANCHOR, NEW JERSEY
 Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES
COLUMBUS, OHIO
 Automatic Poultry Cut-up Machine:
 AJG-1

GASCOIGNES INDUSTRIES
MENTOR, OHIO
 Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO
 Rubber Belt (Food Contact):
 GA01544-004
 Hose-Master Flex (Food Contact):
 Series 3510

GATEWAY PRODUCTS INC.
COVINGTON, KENTUCKY
 Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION
EVERETT, MASSACHUSETTS
 Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON
 Blancher: 1568, 87057D
 Smokehouses: "MiniGem" CG380E,
 "Mini-Gem" CGR-..G, "Mini-Gem"
 CGT-..G, "Econo-Gem" CVT-..E,
 "Econo-Gem" CHT-..E,
 Designer-Gem" MVT-..

Pasta Blancher: 87057-..
Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA

Ovens (Gas or Electric):

Elektro-Dahlen:, 1000 L

Proffer (Electric):

Elektro-Dahlen: A-...., A-...-1

S/S Mixer: SP-...

Ovens: Electric 2000, 4000, 6000

Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK

S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone

Producing): G25T8 (#982 Glass),

G15T8 (#982 Glass), G30T8 (#982

Glass), G8T5 (#982 Glass) Note:

These lamps must be used in

accordance with Part 7, Para.

7.16(b) of the Meat and Poultry

Inspection Manual.

GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS

Grill: CG-59

Convection Oven S/S Lined:

CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA

Ultraviolet Lamps: G-25T8, G-30T8

Note: These lamps must be used in

accordance with Part 7, Para.

7.16(b) of the Meat and Poultry

Inspection Manual.

Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA

Platform Scale: 4512SS, 4518SS,

4524SS, 4535-12, 4535-18,

4535-24

Weight Indicator: 531

Stainless Steel Table (To be used
with USDA accepted scale.)

Platform Scale: 4550-..., 540

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN

Dicer (Cube-King): CK-312, CK-29,
CK-12

Hydraulic Cuber: Hi-Speed

"Cannon" Slicer-Grinder: Mark 1

Hydraslice Cuber: 424

Hydraulic Slicer: Speed-O-Matic

Frozen Food Slicer: 5-16FF

Hydraflaker: FS-6, FS-10,

FS-10D, FS-10C, FS-10CH,

FS-12, FS-12D

Hydraslice Chipper: 8-24

Hydraslicer: STANDARD, R/F, V/F

Auto-Load Conveyor: HF-405

Rotary Fresh Meat Dicer: RFMD

Conveyor: HF-405

Cheese Cutter: B-20-1A

Frozen Meat Breaker: "Superslicer"
S/C

Sausage Slicer: "Multi-Slicer"

M-24

Barrel Cheese Cutter: B-10-1

Frozen Meat Slicer MINIMAC

S/M Flaker: 1

TU-Way Cheese Portioner: C-1

Automatic Meat Tenderizer: 83

"Tenderit"

S/S Automatic Cheese Cutter: GMC

Champ

Hydraflaker: C/S-12, C/S-10C

GENERAL PACKAGING EQUIPMENT CO.

HOUSTON, TEXAS

Form and Seal Machine: 70VU, 80VU,

90VU (Must be supplied with an
acceptable filler.)

Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA

Gizzard Splitter & Peeler: Hill

210-B

GENERAL TIRE RUBBER COMPANY

NEWCOMERSTOWN, OHIO

Cutting Board: Boltaron ETM-R

Cutting Boards: Boltaron ETH-R

in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest
		Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach
		(Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENTILE PACKAGING MACHINERY CO., INC.

DETROIT, MICHIGAN

Lasagna Filling & Packaging

Machine: L6

GEYER, THE FILLER MACHINE COMPANY,

INC., ROCKLEDGE, PHILADELPHIA, PA.

Piston Filler: B

GRASSELLI GIORGIO

REGGIO E, ITALY

Ham Skinner: "Grasselli" 50A

Automatic Skinner: "Grasselli"

N520

GIRTON MFG. COMPANY.

MILLVILLE, PENNSYLVANIA

Kettle w/Agitator: PW-SC

Loaf Browner: LB-1

GLADD INDUSTRIES INC.

DETROIT, MICHIGAN

Smokehouse/Ovens: BO-1T-G,

BO-6T-G, BO-26T-G, BO-6T-S,

BO-2T-G, BO-8T-G, BO-34T-G,

BO-8T-S, BO-3T-G, BO-10T-G,

BO-3T-S, BO-12T-S, BO-4T-G,

BO-12T-G, BO-4T-S, BO-26T-S,

(BO-.T-G) (BO-.T-G), (BO-.T-S),

(BO-.T-S)

Brine Chill Tunnels: BC-02000

-CHC/B, BC-04000-PBB/A,

BC-06000-WB/A, BC-05000-CHC/B,

BC-06000-PBB/B, BC-04000-WB/A,

BC-20000-PBB/A, BC-04000-PBB/B,

BC-06000-WB/B, BC-12000-PBB/A,

BC-10000-WB/A, BC-04000-WB/B,

BC-06000-PBB/A, (BC-.....PBB/A),

(BC-.....WB/A),

(BC-.....CHC/B),

(BC-.....PBB/B), (BC-.....WB/B)

GLASS INDUSTRIES, INC.

FARMINGTON, MICHIGAN

Oven: 2000

GLENDAL FOODS INC.

DETROIT, MICHIGAN

Spiral Slicer: 81

GLOBE EQUIPMENT

COLUMBUS, OHIO

Tender & Breast Sizer: TB-1

Breeder: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Curring Machine: WC-001

Inspection Conveyor with Continuous

Belt Washer: IT-1

Marinators: 1 & 2

Poultry Breast Deboner: CFSB-1

2-Tiered Belt Conveyor: IT-5

3-Tiered Belt Conveyor: IT-5

Single Drum Marinator with Drain

Table: MARR-1

Automatic Breeder: VBS-1

Trayed Product Conveyor: C-CO2

2-Tiered Conveyor: C-LTB

S/S Sifter: RS-1

S/S Belt Conveyor: C-481

Poultry Skinner: SK-1

Thigh Deboning System, Chicken:

CFSLT-2 (Deboner and Conveyor)

Automatic Poultry Stripper: GNG-1

Thigh Deboner, Chicken: CFS-LT-3

Poultry Breast Deboner: CFS-B2

Leg, Thigh, Wing Deboner, Turkey:

TKD-1

Breast Deboner, Chicken: BFP-1

GLOBE INTERNATIONAL

BUFFALO, NEW YORK

Belt (Food Contact): White & Green,

Hycar & Nitrite

Belt (Food Contact): I.W.P.

Interwoven, 3-Ply,

IWP-3F-Teflon-Cream,

IWP-3F-Teflon-Green

Interwoven Polyester Carcass:

IWP-Nitrite, PVC, Silicone,

Teflon, IWP-3-FGP, IWP-3F-

PVC/COS, IWP-8F-PVC

Laminated Polyester Carcass:

1002-D, 1003-D, 1004-D, 1005-D,

1006-D, 5003

Laminated Cotton Carcass: 1002,

1003, 1003G, 1004, 1005, 1006,

202, 203, 204, 205, 206, 602,

603, 604, 605, 703, 703-TB, 704

Woven Cotton Carcass: Kanry-Tex,

Kanry-Tex-PVC/COS, SWC-Silicon,

Kanry-Tex-FGP

White PolyMate: 80 PVC/COS, 110

PVC/COS, 1WP-3-F-PVC-COS White,

Resist-a-Stain, Kanry-Tex-PVC/COS

White Resist-a-Stain,

Poly-Mate-80-PVC/COS,

White-Resist-a-Stain,

PolyMate-110-PVC/COS White,
Resist-a-Stain
Belt, White (Food Contact): 1WP-3
FSXFS, 1WP-3 PVC/COS
Belt (Packaged Product Only)
Laminated Cotton Carcass: 403,
404, 405, 406, 407, 408, 409,
410, 411, 1804, 1805, 2303, 2304,
2305, Glid-Top, VEE-Top,
Kling-Top, Ruff-Top
White Poly-Mate: 80 FSXFS (Belts
with Cotton Carcasses must have
edges sealed with acceptable
compound)
Belt (Food Contact): White
Poly-Mate: COS Nitrite 90, 135
Belt (Food Contact) Polyveyor: 50,
75, 125
Belts (Food Contact): Allveyor
White COS/S 75, 90, 100, 120,
Allveyor White CBS 90, 120
Belt (Packaged Product only):
"Poly Mate Rufftop"-White
Belt (Food Contact): Green
"Polymate" COS Nitrite 90, H-60,
H-80, H-120, S-100, Tan Polymate
COS Nitrite 135, Polymate Sheet
Teflon Belt

GLOBE MACHINE COMPANY

CANTON, GEORGIA

Conveyor: DD-184
Poultry Cut-up Saw: DD-186
Poultry Shackle: DD-88
Cone Debone Conveying System:
GB-93085
Dumping System: 6000
Thigh and Drumstick Debone System:
G-6400
Neck Chiller, Single Drum: G-8000
Giblet Chiller, Double: G-8200

GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S, 300-S,
400-S, 820-S, 770-S, 585-S,
500-S, 500-L, 725-S, 725-L,
825-S, 825-L, 775S, 775-L
Meat Chopper: 742, 752-S, 642-S,
842-S, 852-S, 942-S, 952-S,
956-S, 122-S, 242-S, 342-S, 122,
242, 342
Saws: 79S, 140S, 160S
Chopper 422
Scale: 435

GLOBUS LABORATORIES, INC.

WHITE PLAINS, NEW YORK

Vacuum Meat Tumblers: "Injectstar"
MC-..
"Inject Star" Pickle Injector:
BI-13, BI-13B, BI-18, BI-25/71,
BI-38, BI-135, BI-102
"Inject Star" Meat Tumbler: HS-3/1,
HS-5/1, HS-3/.., HS-5/..
Tipping Lift: EL-3
Meat Tumbler: "Inject Star" 190,
"Inject Star" HS-2/.., "Inject
Star" HS-6/.., "Inject Star"
HSL-750
Meat Bone Separator: "Inject Star"
P-60-S, "Inject Star" P-100-S
Vacuum Tumbler: "Inject Star" HS-7
Injector Star Vacuum Massage

Unit: VMS-..
Vacuum Tumbler: "Inject Star" 2600
Multi Needle Injector: "Inject Star"
BI-100, "Inject Star" BI-50/50,
"Inject Star" BI-152
Smokehouse: 800

G.N.C INC.

COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer:
604C
Hide Puller: 643
S/S Tripe Scalding: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-I
S/S Slat Moving Top Table: 1106
Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B,
4066-B, B2073, B2075, B2173,
B2174
Tan: B2074, B2174
Urethane, Chicken Deboning: 4507
Belts (Food Contact) Food Mover PVC
White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide ..COS, ...COS, ..CBS,
...CBS
Belts (Packaged Product Only) PVC
"Carry All" Incline, White ..COS,
...COS, ..CBS, ...CBS
Sanitary Hose (direct food contact
w/sanitary connections): N2499

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY

AKRON, OHIO

Belting (Food Contact):
Hycar - Smooth Cover: White, Tan,
Green, Black
Fabric Series: SCP, AP-35,
APT-35, PN 45, PNT 45
Butyl - "Hot N Cold" Smooth
Cover White
Fabric Series: AP-35, APT-35
Koroseal - Smooth Cover White,
Tan
Fabric Series: SCP, AP-35,
APT-35
Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125 SMC X
F, 125 CHV X F
Chevron
Belting (fully Packaged Product):
"Gripper" Griptop - Reddish Brown
"HYCAR" Tan Rubber (Belts with
cotton carcasses must have edges
sealed with acceptable compounds)
Belt (Food Contact): DS828
Belting (Food Contact): Hot & Cold
Butyl
Belting (Food Contract): Korowhite
90 Cleated Incline
Korowhite 125 Cleated Incline
Korothane 125 SMCXF

Novitane FG, FG95A
Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK

Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.

AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO

Belting (Food Contact) Smooth
White, Black, Tan, Green: Permalon
Smooth Polyester: Polyester 2 or 3
Ply White, Tan, White w/Blue
Skim: Spectra
White Cleated Permalon: Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belt (Food Contact): SN-1304-A,
SN-1304-C, SN-1304-A (Dual),
SN-1304-C (Smooth), SN 1305
Construction D, Dual, SN 1305
Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For
fully packaged product and dry
materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:
"Saniline" 2
Metal Detector (without conveyor):
Tekmet HSU, MSU
Metal Detector Search Head (For
Packaged Product): Type II
Tekmet
Diverter Valves: 425, 426

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J
Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8096, 8086,
8096-A, 8155, 8165, 8177
Hot Water Shrink Tunnel: 8152-1
Pre-Dip Unit (Single Station):
8026-A
Air Blast Conveyor: 6684-A-3, 4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C,
6536-D, 6536-E, 6536-F, 6536-G,
6543-B, 6543-A, 6570-B, 2900,
6570-A, 6570-C, 6570-D, 6570-E,

106, 8152, 8152-1, 3072-B
 Boxing Station: 2950
 Vacuum Packaging Machines: 6154-B,
 6170, 6170B, 6170A, 8200.,
 8200-B-1, 8200-B-2, 8210-., 8132,
 8220, VS-44
 Conveyors: CA 1, CA 2, CA 3, CB 2,
 CC 1, CC 2, CC 3, CE, CF, CG, CH,
 PC, 2939-C, 8109, 8110, 8131-.,
 AC8210-111, AC8210-112
 Bins: BA, 2959
 Bag Rack: RA, 8022
 Boning Conveyor: 2937
 Bone Conveyor: 2946
 Table: 10052, 10050, TA 1, TA 2, TA
 3, TB 1, TB 2, TC 1, TC 2, LA
 Boning Table: CD, 2940
 Cutting Table: 10051, 10054, 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler: 6345-A, 3069-C
 Vacuumizing & Clipping Machine:
 8100, 8101, 8102
 2-Station Taped Bag Loader: 8099
 Rotary Stacking & Bagging Table:
 8098 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine:
 8081
 Rotary Vacuum Chamber and Closing
 Machine: 8300, 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader: 8129
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250
 Rotary Chamber Vacuum Packing
 Machine: 8310-..
 Automatic Bag Loading Machine:
 8302A-..
 Rotary Vacuum Chamber and Closing
 Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Hot Water Shrink Tunnel: 3045
 Rotary Vacuum Chamber Closing
 Machine: 8300-., 8300B-.,
 8300B-..E, 8300B-..V,
 8300-..E-I, 8300B-..CS

GRACO, INC.

FRANKLIN PARK, ILLINOIS
 Piston Pump: 954-073 "A"
 Pump and Metering System: 987-656
 S/S Barrel Pump: 946-964
 Air-Operated Valve (S/S)
 Lever-Operated Valve (S/S)
 Pump: 206-030
 "Monark" Sanitary Pump: 207-550
 Turkey Injector: 953-108
 Sanitary Pump: 954-073, 953-283,
 952-793, 952-995
 S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK
 S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.

DUBLIN, OHIO
 Scales: 8600-1 Thru 8620-1, 8700-1

Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA
 "Packfoil Overlay Machine: Series
 100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX
 Belts (Direct product contact):
 1E/S + 2 PU White, 1EF + 2 PU
 White, 2ES + PU White, 2 EF +
 2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA
 Screw Conveyor: SC-....A
 Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS
 Slicers: 1071, 264, 264VS, 367,
 367VS, 1071-N, 1071N-1, 972-1,
 1071N-1-PE, 1077, PEPR
 Sealer: 84-., 81-
 Wrapping Machine: LW-500, 906-.,
 906GF-., 1016RR-.,
 1080-., 1006-..
 Accu-Slicer: 972
 "Dynachek" Checkweigher: 387932,
 Type DC-100
 Loaf Loader: L-71
 Shingling Conveyor: 1175
 Diverter: 775-2L, 775-3L
 Automatic Luncheon Loader:
 L-71-HS-60
 Slicer: SSPE 482
 Datachek Checkweigher: 387932 Type
 DC 200
 Hy Speed Stackrite Slicer:
 1085-SS, 1085-SS-TL

GREERCO CORPORATION

HUDSON, NEW HAMPSHIRE
 Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS
 S/S Blender: G-.../1
 S/S Table w/Scale: S3R
 Brine Pump: 7T, 8, 11, 437-1001-SS
 Mince Master: A, B, C
 Meat Silo Assembly: G-35
 Dual Shaft Blenders: G-.../2
 Single Shaft Blender
 w/Blend-A-Matic System: G-.../1/S,
 G-.../2/S
 Steam Blender: G-.../2/S.
 S/S Scales: S-2-., S-3-..
 Pickle Injector: "Selo-Protecon"
 SPI-., SPI-..S
 Bone Press: "Selo-Protecon" SBP-..
 Meat Tumbler: "Selo-Protecon"
 SMU-..
 Vacuum Ham Press: "Selo-Protecon"
 SVP-20N
 Meat Tenderizer: "Selo-Protecon"
 PMT40
 Pickle Injector: "Selo-Protecon"
 SPI-440
 "Bulk Lift" Semi Bulk Containers:
 B/L NS-FG (For dry products
 only.)
 Bench Top Mince Master: GL-86

GRINNELL SUPPLY SALES CO.

PHILADELPHIA, PENNSYLVANIA
 Sanitary Butterfly Valve: Series
 8000

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS
 S/S Kettles, table top, steam
 jacketed, direct steam and self
 contained electric: TDC/2-..
 S/S Kettle w/Agitator (Agitator
 removed daily for cleaning and
 inspection): INA-., INA-..
 S/S Kettle, steam jacketed,
 tilting, with twin agitators:
 DN/TA-., DN/TA-., DTA/3-..
 Agitators, mixing (applied to model
 N Kettles): TA-., TA-., RA-.,
 RA-., NEM-., NEM-., DA/1-.,
 DA/1-., DA/2-., DA/2-.,
 INA/2-., INA/2-..
 S/S Kettle, steam jacketed,
 w/planetary mixer: DPM-., DPM-..
 Braising pan, tilt type: FPC-.,
 HFP/1-..
 Perforated baskets: I, II.
 S/S Tank, jacketed, top entering
 mixer: FVJ/TM-., FVJ/TM-..
 S/S Tank, sloped bottom: OVS-.,
 OVS-..
 Cooker/Mixer: DTA/3-..
 S/S Kettles, steam jacketed,
 tilting: D-., DT-., DN-.,
 DN-., DL-., D2-., D2L-..
 S/S Kettles, steam jacketed,
 Stationary, PT-., PT-., FT-.,
 FT-., GT-., GT-., N-., N-.,
 GPT
 S/S Kettles, steam jacketed, self
 contained, gas fired: AH/1-.,
 AH/1-., HH/2-., HH/3-..
 S/S Kettle, steam jacketed,
 self-contained, electric: EE-.,
 AE/1-..
 Ribbon Blender: NTRR500
 S/S Mixing Kettle: DNEM-150
 Continuous Scraped Wall Cooler
 with Incline Mixer: DRC-3672(A)
 Kettle: TDA/1-40
 S/S Kettle, Steam Jacketed,
 Self-Contained, Gas Fired:
 HH/4-..
 Steam Jacketed Mixing Kettle:
 NVA/TA-250
 Cooktank: CKCT-..
 Batch Casing Cooler: 48/36, 42/24
 Pump Fill Station: CKPF/2, CKPF
 S/S Kettle, steam jacketed,
 self-contained, electric,
 tilting: DEE/4-..
 Vacuum Pressure Steam Jacketed
 Mixing Kettle: RA-20
 Steam Jacketed Mixing Kettle:
 RA(V)-300
 Braising Pan, Tilt Type: HFP/2-..

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO
 "Pepp-A-Matic" Pepperoni
 Dispenser: FG1012001,
 FG1012001S, FG1012001-2,
 FG1012001-3, FG1012001-6,
 FG-1012001-4

Sausage Quartering Machine:
300-D-300
Conveyor: 600-D-129
Cheese Shredder & Applicator:
200-D-100
Cheese Conveyor Scale: 204-D-600
Pendulum Slicer: FG101-2005
2-Station Pendulum Slicer:
FS-101-2005-2
5-Station Pendulum Slicer:
FG-101-2005-5
Post Pendulum Slicer:
FG-101-2005-1
Ham Cutting Conveyor: D1008262
"72" Slicer Applicator: 1272
Paper Feed Machine: D1007130-A
Slicer Applicator: 636
Cheese Barrel Cuber: 600-2139
Slitting Machine: 5000-3
Slicer/Applicator: 1204
Sauce Applicator: SA-..
Topping Applicator: AP-..
Flat Belt Conveyor: FB-...
Alignment Conveyor: AC-...
Round Segment Conveyor: RB-...
Sauce Applicator: SA-..
Topping Applicator: AP-..
Flat Belt Conveyor: FB-...
Alignment Conveyor: AC-..
Round Segment Conveyor: RB-...
Conveyor: LC-...
Slicer Applicator: SA-3517-2
Conveyor: CC-...
Pendulum Slicer: FG-101-2005-2
Slicer (Single Head): S/A-...
Slicer (Multi Head): S/A-...
Slicer (Single Head, Split):
S/A-...
Slicer (Multi Head, Split):
S/A-...
Paper Feed Conveyor: PFC-..
Slitting Machine: SL-...-C

GSE, INCORPORATED

FARMINGTON HILLS, MICHIGAN
Platform Scale (w/Suitable stand):
or floor mounted): 4430....,
4440...., 4450....
Platform Scale: 454.-S, 457.-S,
458.-S

B. F. GUMP

BUFFALO, NEW YORK
Bar-Nun Incline Pressure Sifter:
CP-43

- H -

H & H MAINTENANCE

LAUREL, DELAWARE
Gizzard Rework Station: GPR-4000

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE
Neck Breaker: I, II

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

CHAMBLEE, GEORGIA

Belts (Food Contact) (Smooth side
for product contact): (PV-20,
PG-20, FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E, FAB-2E
Belts (Packaged Product Only):
FNI-2E, FNI-12E, PF-10 (Belts
with cotton carcasses must have
edges sealed with acceptable
compound)
Belts (Food Contact): FAW-5E,
FAF-12E
Belts (direct food contact):
5NB-5EQ, HNB-5E, HNB-8E, HNB-12E,
HNB-2E, XVT-952

HACKMAN-MKT, INC.

NORCROSS, GEORGIA
Koltek Valve

HALL EQUIPMENT COMPANY

ALTO, GEORGIA
Conveyors: FBA..., FBB...,
FBVA..., FBVB..., HFBA...,
HFBB..., HFBVA..., HFBVB...

HAMILTON KETTLES

CINCINNATI, OHIO
Kettle w/Agitator: A
Open Top Kettle (No Agitator) CW,
A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1, SM-2,
SM-3
Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/Welded
Paddles: TA-1, 2, 3, 4
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK
S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY
Cattle Hide Puller: 35
Stripping Knife w/Sterilizer:
"Hamjern" 10-4
Lifting Support Boom: "Hamjern"
10-..
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table: MLH-503
Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI
Tag Taster: Tag Fast II
Tag Fastener Gun: Tag Fast III
Offal Chill Basket: 17521
S/S Curing Soaking Vat: 17551
Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
S/S Heavy Duty Meat Truck
Galvanized Heavy Duty Meat Truck
S/S Meat Truck: Cat. #16605

Cattle Paunch Truck: 16902
Rohwer Meat Filler: 21820
Bottom Dump Bucket: 1340-X
Screw Conveyor: 66
Conveyor: 65
Mold Truck: 226
Batching Conveyor: 64
Tables: 2000, 3200, 4400
Sausage Cage: 1860
Lazy Susan Tables: 5100
Trucks: 17021, 16921, 16926,
16932, 16938
Offal Pan Truck: 17501
Head Flush Cabinet: 19250
Pan Truck: 7304
Smokehouse Tray: 15537
Smokehouse Trays (Nylon Coated):
15600, 15603
Smokehouse Truck: 15536
Smokehouse Cage: 15535
Perforated Cook Basket: 23431
Cook Tank, Open Top: 23430
Tripe Umbrella: 3636
Wire Basket: 15513, 15515
Wire Basket, Nylon Coated: 15514,
15516
Tripe Scalding: 36...
Revolving Tripe Inspection Stand:
19346
Revolving Head Flushing Stand:
4868, 4868-S
Collapsible Sausage Cage: 15765,
15765-S
Special Smokehouse Tree: 15717,
15717-S
Ham and Bacon Tree: 15713,
15713-S, 15703, 15703-S
Head Inspection Rack: 19230
Stationary Viscera Inspection
Table: 19201
Hog Viscera Inspection Table:
19265, 66-VP (Sanitized with 180
F. water.)
Revolving Head Flush Cabinet: 4868
Ham and Bacon Truck: 17132
Cook Truck: 11619
Liver Truck: 17110
Dump Bucket: 22050
Shelf Trucks: 7281, 17360, 17361,
17362, 17363, 17364, 17365,
17366, 17367, 17368, 17380, 17385
Loaf Chill Truck: 17536
Head Work-up Table: 19220
Pluck Table: 19215, 19213
Cattle Paunch Table: 19278
Loin Rack: 15720
Plastic Offal Tray: 17224
S/S Boning Conveyor: 65-SSB
S/S Molds: 30000 thru 30053
S/S Loaf Pans: 30000-93
Hog Scalding Tub: 50137
Boning Tables: 2400, 3000
Sausage Stuffing Table: 2500
Sausage Hanging Truck: 15641
Cattle Head Inspection Trucks:
17040, 17401
Gambreling Table: 19258
Table: 66-VP
S/S Slat Top Conveyor 66 SLT
Liver Truck w/Drip Pan: 17107
Tripe Washer & Cleaner: 57, 67,
68, 88
Tripe Defatter & Refiner: 555R,
666R, 68R

Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Stripping Knife/with Sterilizer:
"Hamjern" 10-4
Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10
Centrifugal Beef Foot Cleaner:
76P, 777P, 87P
Hoof Remover: "Deser"
Turbovac Vacuum Packaging Machine:
SB320, SB415, SB415H, SB500,
SB500-11", SB800, SB1000,
SB1000-11"
Vacuum Stuffer: "OMET" TCS-300-HF
Mini Smokehouses: "AFOS" 60 and 120
Tender-Vac Tumbler: VT-..., VT-....
Grease and Slime Removal Machine:
"La Parmentiere" 56C, 66C

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN
Conveyor: P-300
Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND
"Steen" Poultry Skinning Machine
III
Poultry Skinning Machine Feeder:
11
Poultry Thigh-Drumstick Deboner:
147

WALTER HARNED COMPANY

WICHITA, KANSAS
S/S Pickle Pump (for manual pumping
operations): SS133EC, SS233EC,
SS133EG, SS233EG
Smokehouse: 300S, 400S
Low Voltage Electrical Stimulator:
48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA
Bagging & Pasta Table: 147
Bagging & Sorting Table: 75
Onion Bin: 91
Onion Cutter: 92
Poultry Bin: 38
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBIDGE, MASSACHUSETTS
Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE
Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA
Belt (Food Contact): (Food King)
58-NOS, (Food King) 78-NOS, (Food
King) 98 NOS, Sno-Tex, Sno-Tex
Junior
Belt (Fully Packaged Product): 3

ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA
Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN
Cartoning Machine: CM-100C-S,
515-B-...S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS
Pan Greaser: 6400, 6600, 6700

HAYSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN
Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal
Packaging Machine: RT-110,
RT-112, RT-113, RT-114, RT-118,
RT-413, RT-414
Vertical Form, Fill, & Seal
Packaging Machine: A, B, C, CM,
AP-16
Vertical Form, Fill, and Seal
Machine: 2&2, "Ultima" 7-...,
12-..., 14-..., 22-..., 95-..., S.F.
Wrapping Machine: 43-L
Flex-Vac Pouch Packaging Machine:
6-9-....
Flex-Vac-Rotary Pouch Packaging
Machine: 6-7-..., 6-10-....
Dataweigh Combination Weighing
Systems: ADW-...-RW1-...,
ADW-...-RW-....

HEAT & CONTROL, INC.

SO. SAN FRANCISCO, CALIFORNIA
Breaded Product Fryer: BPF
Oil Heat Exchanger: HHXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Applicator: BB-B
Transfer Conveyor: BB-C
Heat Exchanger: HU, HAU
Multi-Purpose Oven: MPOB-...,
MPOC-..., MPO-D-...-2L
Multi-Purpose Ovens MPO-D-...,
MPO-D-...-E
Electric Multi-Purpose Oven:
MPOC-....
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-...-2z
Computerized Weighing Scale:
CCW-...-RLC-WP-T,
CCW-...-RLC-WP-S
S/S Computerized Weighing Scale:
"ISHIDA" CCW-S-2-....
Rotary Brander: RB-....
Breeding Machine: NB-..
Batter Machine: NBA-..
Former: NF
Multi-Purpose Oven: MPO-E-....
Ishida Computer Combination Weigher:
CCW-4-...-....
Breeding Machine: BD-3-..

Batter Applicator: BA-3..
Weigher: LCW-11.-WP
Salt Dispenser: BTF-C-....

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO
Wrapping Unit: 110
Wrapping Table w/Film Dispenser:
HTP-...
Vertical Primal Wrapper: VPW-50,
VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1-...-, 6-...-,
8-...-, 9-...-
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS
Spiral Freezer: "Helix" 85
(Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch.)

HEINRICH FREY MASCHINENBAU GMBH

HERBRECHTINGEN/BRENTZ, WEST GERMANY
Continuous Vacuum Stuffer: "Konti"

B. HELLER & COMPANY

CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
Charsol C-10
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE
Filling Machine: DM-500, DM-60-CB,
DM-120
Filling Machine: MR-..., PMR-...,
EC-..., PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

HEMA U. S. A. INC.

SANDY, UTAH
Feed Conveyor: FC-...-....
Filling Machine: MPF-...,
DRS-....
Feeder Conveyor: FC-...-....
Filling System: MPFS-....

HENNY PENNY CORPORATION

EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breeding Machine: BM-110
Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE
Dumper: EZ-1006048
Column Dumper: SC-...-... Hercules
Industries

GEBRUDER HERLITZIUS GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY
Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.
FLORENCE, KENTUCKY

Belts (Food Contact) White:
67-4076, 4080, 7-4801, 7-4071,
7-4097, 22-3016, 22-3021, Tan:
67-4075, 4078
Belts (Packaged Product Only):
7-4076

HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80
Liquid Smoke Shower Cabinet:
TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200,
M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON
Conveyor: SC-....
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02, .P., .P-..
"U" Shaped Hopper with Agitator:
UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-...,
AA78-PWP
Scale: HEC-85, PWP Product Flow
Diverter: MFDA2
Metal Detector (without conveyor):
MD
Metal Detector Search Head (for
packaged product only): MD-2
Netweigher/Checkweigher: HSNA-86

HOBBART CORPORATION

TROY, OHIO
Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU-HS, 5216-D,
5614TNU, 5614TNU-HS
Meat Saw: 5614 w S/S base
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732, 4812,
4822
Mixer: A-200-D, D-300-D, H-600-D,
L-800-D, M-802-U, M-802-UG,
V-1401-U, V-1401-UG, H-600-DT,
D-300-DT, A-200-DT, AS-200-D,
AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixer/Grinder/Chiller: 4356C

Vertical Cutter/Mixer: VCM-25, US,
VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000,
7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870
Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial: HOB-15
Saws-Slant: 5700D
Saws-Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865
Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S
Food Cutter: 8186-U, 84186-U
Scale/Printer: SP-80, SP-1500

WILLIAM HODGES & CO. / DIV. OF FALCON
PRODUCTS, INC. ST. LOUIS MISSOURI

Modular Shelving Systems: "Post
Master Plus" and "Stackmaster"
(For packaged product only.)

HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND
Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140
Alpina Vacuum Cutter: PBV-200-1110,
PBV-330-1110, PBV-540-1110
Piston Stuffer: "Alpina"
EWF30-1150
Continuous Vacuum Stuffer: KF 1071
Vacuum Cutter Mixers: "Alpina" PBV
200-1110, PBV 330-1110, PBV
540-1110
Cutter Mixers: "Alpina" PB 200-1150,
PB 330-1150, PB 540-1150
Double Clippers: DK-1061, DKF-15,
DKF-18
Vacuum Filler: "Alpina" KF-450

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA
S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA
Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION

COUNTRYSIDE, ILLINOIS
Patty Machine: 745
Vacuum Machine: CV-3H-S, CV-4B-S,
CV-5-S, CV-4S-J, LVI, LVII Super,
Minivacs, Minivac Tandem
Conveyor: 611
Grinder-Mixer: GMG, GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:
837, 814, 535
Cheese Spreader: CS-..
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120
Automatic Feed Grinder: 190
Patty Machine: 8/65
Pisten Stuffer: 25S, 55S
Vacuum Packaging Machine: CV-3C-S,
CV-8CS

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA
Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE
Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA
Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,
AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S

HOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO
S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA
S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA, 10DS,
20DS
Dial Scales w/Dashpots: 5DC, 10DC,
20DC, 24DC, 28DC, 2000DC

HONSA TECHNOLOGIES, INC.

MOLINE, ILLINOIS

Ergonomic Rotary Knife Handle
Attachment: HT0001 & 1A

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000

HOOPER, INC.

ITASCA, ILLINOIS

Vacuum Packaging Machine: N-2500

HOOVER GROUP, INC.

BEATRICE, NEBRASKA

Tote Bulk Handling System: 260

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Fill Filler: HB-...-DA,
HF-...-DA, HA-...-DA

HORIZON ENGINEERING CO.

SPOKANE, WASHINGTON

Cortoner: FG-114

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA

Ice Machine: F-1101AU, F-1101AWU,
F-1101ASU, F-441U

HOWE CORPORATION

CHICAGO, ILLINOIS

Ice Flaker (w/Storage Bin): 20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ..E, ...E
Ice Flaker (Hanging): 30EA

S. HOWES COMPANY

SILVER CREEK, NEW YORK

Incline Screw Conveyor
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY

XL Beam Scale (w/S/S Platform & a
Stand): 5400-S, 5401-S, 5402-S
Magna-Weight Bench Scale (w/S/S
Platform & a Stand): 5600-1-S,
5700-1-S, 5800-1-S
XL Dial Scale (w/S/S Platform &
a Stand): 6400-S, 6401-S, 6402-S
XL Weight-O-Graph Scale (w/S/S
Platform & a Stand): 7401-S,
7402-S
Magna-View, DPMV, Scale (w/S/S
Platform & a Stand): 9300-1-S,
9400-1-S, 9500-1-S
Magna-View, SPMV, Scale: 9600-1-S,
9700-1-S, 9800-1-S
Mechano-Weight Scale (w/S/S
Platform & a Stand): 5700-3-S,
5800-3-S

A. W. HUGHES COMPANY

BENSENVILLE, ILLINOIS

Aer-Vac Unit
Comvac Unit
Rotoclaw: Mark II
Rotoclawer: Mark III
Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN

Rotary Drum Blancher: 02585, 02586,
02587, 02867
Auger Blancher: 80, 120, 160
Oscillating Conveyor: 100
Insulated Rotary Drum Blancher:
06104, 06109, 06114, 06179
Insulated Rotary Blancher: 06-250
Belt Cooler: 12-636
Dewatering Shaker: 22
Cooling Rinse Reel: 03-300, 03-200
Rotary Drum Blancher: 041008,
0410012, 041016, 041020
Insulated Rotary Blancher: 042008,
042012, 042020, 042016

HUNTINGTON INDUSTRIES

BETHRAYA, PENNSYLVANIA

Tray Maker Machine

HUSSMAN FOOD SERVICE

DES PERES, MISSOURI

Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY

ST. LOUIS, MISSOURI

Continuous Oven: CTX-Gemini

H-WORTH, INC.

SHEBOYGAN FALLS, WISCONSIN

Sausage Machine: 100

HYCOR CORPORATION

LAKE BLUFF, ILLINOIS

S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.

MILWAUKEE, WISCONSIN

Wizzard Drum Opener: F (Cut Outside
the Chime)

HYTROL CONVEYOR COMPANY INC.

JONESBORO, ARKANSAS

Poultry Parts Conveyor: TR-78
Conveyor TA-79-G

- I -

ICORE DIV./ACUREX CORP.

MOUNTAIN VIEW, CALIFORNIA

Checkweigher-Classifer: 400
Series, 500 Series, 1200 Series,
1700W, 1700S/S, 2000W, 2000S/S
Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 Series, 70 Series,
80 Series
Checkweigher: Mark II, Mark IIA,
Mark III
Weightable/Conveyors: Frame 22,
Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.

MONTREAL, QUEBEC, CANADA

Packaging Machine: SL-...

ILAPAK, INC.

PENNDDEL, PENNSYLVANIA

Wrapping Machines: JAGUAR,

TARGA-40A, TARGA-50A, TARGA-60A,
"PANDA"

Vertical Form, Fill, and Seal

Machines: "Vega" P, S, SP, HS

Vertical Form, Fill, and Seal

Machine: "Vegatronic" 300, 400, S,
P, SP

ILLINOIS CUSTOM EQUIPMENT CO.

CHICAGO, ILLINOIS

Cap and Clip Cutter: 350-1, 350-2

Chub Cutter: CC-1, 11

Automatic Stockinette Loader: SL-11

IMA INDUSTRIA MACCHINE

ITALY

Tortellini Machine: MGT 250,

MGT..PL..., AA...

Ravioli/Tortellini Machine:

MGC..P/..., R/N....

Sheeter/Kneader: SA..., CA...

INAUEN MASHINEN A.G.

HERISAU, SWITZERLAND

Vacuum Packaging Machines, Series

VC\999: 01DK/01DKN, 03DK/03DKN,

04DK/04DKN, 07DK, 07DKB,

07DK/DKN, 06E

Hot Water Shrink Tanks: 25.48E,

25.48D, 62.41, 85.47E, 85.47D

Bag Loading System: VC 999

Bag Dispenser: Series VC-999

Vacuum Packaging Machine: 09

INDUSTRIAL DESIGN & MACHINE CO.

NORFOLK, VIRGINIA

Fat Measuring Tool: H-2622-R1

Ham Circumference & Carcass Length

Measuring Tool: H-2622-R2

Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION

AIR PRODUCTS AND CHEMICALS, INC.

ALLEN TOWN, PENNSYLVANIA

Freezer: "Cryo-Quick" GR-.....PO

INDUSTRIAL HARDFACING, INC.

LAMONI, IOWA

S/S Prebreaker: IHIPBR-24SSE

INDUSTRIAL INNOVATIONS, INC.

RENFREW, PENNSYLVANIA

Liver Dewatering System (Incline
Conveyor, Dewatering Shaker, and
Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.

MONTREAL, QUEBEC, CANADA

Fully Automatic Netting Machine: 44

Air Operated Meat Stuffing Machine:

1616

INDUSTRIAL MACHINE SERVICES

PLAINVIEW, TX

Down Hide Puller: 1125

Head Hold Down: 1126

Intestine Trimming & Splitting

Machine: 1129

Core Sampling Machine: 1131

Knuckle Puller: K6D-A

INDUSTRIAL MARKETING INTERNATIONAL

SOUTH ORANGE, NEW JERSEY

Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.
SAN BRUNO, CALIFORNIA
Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO., INC., SOUTH CHICAGO, ILLINOIS
Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
Automatic Turkey Basting Unit: 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
Automatic Poultry Sizing Scale:
SMS-SS1836, 200BB "Silverline",
Silverline system "XL"

IN-LINE PACKAGING, INC.
FORT MYERS, FLORIDA
Preformed Tray Vacuum Packaging
Machine: Gorvac-... (Series 10,
20, 40, 60, 80, 120, & 160)

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Cryotransfer Freezer: 18-11, 24-11,
36-11, C....
Nitrogen Freezer: ..2, ..3, ..4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836,
848, SC..., SC..., SC....S
Cryotransfer Freezer Tunnel:
XB-..., C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Collator-Shingler:
IPS-SG02
Conveyor: 2-30, C.T.
CO2 Freezer: C-.....1

INTERLAKE PACKAGING CORPORATION
RACINE, WISCONSIN
Clipper Machine: R73K4

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums: Sealable
Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying Machine:
TS25
"Dove" Meat Roll Tying Machine: DT1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixator: Sterling
Brinemaker "Sterling Brinopak":
IS-....
Pur-O-Pak Brine Purification
System: PP3000, PP6000, PP12,000
Fiberglass Polyester Brine Tank:
81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact) Plastic Open
Hinge: KDL0900
Belting (Food Contact): Flat Top
Intralox CD-1

Belt (Food Contact) 1" Pitch Flush
Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge W/Streamlined
Flights and Side Guards: 10900
FLT/SG
Flat Top Belt: CD-1-HD
Belt (Food Contact) 1" Pitch Raised
Rib: 10880
Flat Top Belt (Food Contact): 800-FT
Flighted Series: 800-FT/FLT
Plastic Belt (Food Contact) -
Open Hinge: 200-OH
Flat Top: 300-FT
1" Pitch Flush Grid: 100-FG
1" Pitch Flush Grid w/Flights:
100-FG/FLT
1" Pitch Flush Grid w/Sideguards:
100-FG/SG
1" Pitch Flush Grid w/Flights and
Sideguards: 100-FG/FLT/SG
w/Raised Rib: 900-RR
w/Flush Grid: 900-FG
Flighted Modules: 900-FG/FLT
Open Area: 500-OA
1" Pitch Raised Rib: 100-RR
Heavy Duty Open Hinge: 400-OH
Heavy Duty Open Hinge w/Flights:
400-OH/FLT
Heavy Duty Open Hinge
w/Sideguards: 400-OH/SG
Heavy Duty Open Hinge w/Flights
and Sideguards: 400-OH/FLT/SG

IOWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA
Hide Stripper: D
Edible Fat and Bone Cyclone: FBC-1

IRVINE COAST ROYALTIES, INC.
NORTH HOLLYWOOD, CALIFORNIA
Spiral Slicing Machine: 1025-

ISHIDA SCALE MANUFACTURING CO.
SAKYO-KU, KYOTO, JAPAN
Digital Platform Scales: MT-..W,
MT-...W, MT-..SW
Digital Checkweighing Scale: MG-2500

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS
"Likwifier" Mixer. LOR-...,
LOR-..., LOR-..., LOS-...,
LOS-..., LOS-..., LORW-...,
LORW-..., LORW-..., LOSW-...,
LOSW-..., LOSW-....

ITT ENGINEERED VALVES
LANCASTER, PENNSYLVANIA
Diaphragm Valve: Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-..., ...-4120-...,
...-4930-..., ...-4130-...,
...-4940-..., ...-4140-...,
...-4770-..., ...-4170-....

...-4790-..., ...-4190-....

ITT JABSCO
HERTFORDSHIRE, ENGLAND
Sanitary Positive Displacement Pump:
25000, 25050, 25100, 25150, 25200,
25250, 25300, 25350

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schroder" Kombinator MKB
04/1781400 w/pump KL05, UKB
04/1781400 w/pump KL05
Margarine Packaging Machine "Bock"
FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.
WAELDER, TEXAS
S/S Meat Tumbler: VT-1000

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

JABSCO PRODUCTS A UNIT OF ITT CORP.
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps: 701,
702, 703

JACCARD CORPORATION
ORCHARD PARK, NEW YORK
Steak Cutter (Portion-Matic): 1070,
1070-A
Slider (Instant-Matic): CKS
Tenderizer (Tender-Matic): CA-100,
E-80, E-90, CA-101, CA-102, H, J,
E-93
Skinning Machines: GG-35G, GG-50G,
GG-45
Vacuum Packaging Machine: VC999...,
"Super Jumbo"
Dicers: TA-84, TA-84S, TA-108S,
Treif Junior
Dicers: TA-108/3 and TA-108/4
Dicer/Slicers: Piccolo II, DerBy,
Sprint, Unimat 108, Unimat 108/2,
CuBemat 120, CuBemat 144
Injector Pokomat: P30/450, P8/270,
P20/310, P10/300, P14/300
Skinning Machines: GG-35P,
GG-35PB, GG-50A
Meat Slicer: TK-640, TK-920,
TG-180, TG220
Automatic Pickle Injector: PI-...,
PI-7, PI-9, PI-13, PI-16, PI-25,
PI-40, PI-80
De-Rinding Machine: N-520
Pork Chop Cutter: "Candia"
Skinning Machine: EX45CP EX35CP,
45PS

JACOBSON MACHINE WORKS, INC.
MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGER, INC.
TAMPA, FLORIDA

Vacuum Tumbler: 4
S/S Vacuum Tumbler: 3
S/S Vacuum Tumbler: 5, 6
S/S Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2T

JAMAR CORPORATION
ELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES
CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

JAMES RIVER CORP.

KALAMAZOO, MICHIGAN
Packaging Machine: "Minnie-Mite" IPC
Bacon Cartoner: TUK-MK-2

HARRY P. JANES

STOCKTON, CALIFORNIA
Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION
MIDDLETOWN, CONNECTICUT

Vent Cutter: VC **All Species**
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

Dehider w/Rear End Exhaust: JC-1
Hydraulic Hock Cutter & Dehorner: 25C, 26K

Hydraulic Dehorner: 50-D

Hydraulic Cutter;
Hock/Dehorner/Loin Dropper: 30CL

Hydraulic Beef and Hog Head
Dropper: 3HD

Dehider: Starcraft

Air Scribe Saw: 600F, 600G

Air MultiPurpose Saw: 700F, 700G

Air Scribe & Loin Saw: 800F, 800G

Air Saw: 900F, 1000F

Hog Neck Breaker: 3300 HNB

Pneumatic Hock Cutter: 400 HC

Hock Cutter: HC-400, HC-500

Electric Bone Saw: 4001, 4002

Brisket Saw: 5 DM, MG-1

Electric Dehider: DH-1, DH-2, DH-3,
DH-4

Hydraulic Carcass Splitting Saw:
"Hydra-Splitter", OTT.

Loin Dropper: 25CL

Lung and Kidney Remover: LKE-1

Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F. water.): H080, S760

Sig Flaying Knife (Not acceptable for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure
Bird Washer with Chlorinator:
TC-100, C-100

Carcass Band Saw w/Water Flush and
Anti Drip Device: "Buster" III,
IV, V (The water flush device does
not preclude a suitable
sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,
424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe & Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,
HBS-3

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III, JC-2

Hock Cutter: 500HC

Hog Brisket Saw: HBS-3

Sheep Brisket Shear: 423-3

Hog Splittin Saw (w/water flush and
anti-drip device. This water
flush does not preclude a suitable
sterilizing system.): SK-1

Hydraulic Dehorner: 80G

Saw Sterilizing Box: ST-1

(Operation, cleaning, sanitation,
and maintenance schedule will be
furnished with each saw.)

DONALD S. JARVIS, INC.

EDGEMONT, PENNSYLVANIA

Scalder: H71-375

"HollyReynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator: ..AC,
...AC, ..DC

JAYSON DESIGNS, U.S.A.

ANAHEIM, CALIFORNIA

Jayson Pie Machine: M/C Slimline

J. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2

Dip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly

Cutting Board: Thermo-Plastic

JESCORP

BARRINGTON, ILLINOIS

Belt Vac Jar Closer: 2014-4

JET SPRAY

WALTHAM, MASSACHUSETTS

Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA

Applicator (Jettyer Netting):
Hand CHL, Hand CHM, Hand CXHL,
Pneumatic FF-1001-Type-CAL,
Pneumatic FF-1001-Type-CXAL
Net Loading Cartridge: S/S
"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS

LEAWOOD, KANSAS

Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.

WINNIPEG, MANITOBA, CANADA

Cattle Head Skinning Stanchion:
JPH-2

Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.

PLAINFIELD, WISCONSIN

Horizontal Cheese Block Cutter:
CJ-....

JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA

Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS

Band Saw (Packers): 19-A, 53-A,
54-A

Ribbon Blender: SRB-...

Traveling Table Band Saw: 200S

Stationary Table Band Saw: 190S

Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS

Greer Battering Machine: FBA

Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS

"CLASS" Water Spray Cabinet: 1020

"CLASS" T-Bar Product Conveyor:
1060

"CLASS" Automatic Loader: 1080

"CLASS" Belt Unloader Conveyor:
1070

"CLASS" Brine Deluge Cabinet:
10340

"CLASS" Coagulant Deluge Cabinet:
1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable for
brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE

Fiberglass Storage Tank: 142

(Acceptable for storing water or
brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK

Vacuum Packaging Machine: CV-3CS,
CV-8CS

- K -

K-TRON, INC.

SCOTTSDALE, ARIZONA

S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS

Foil Crimper: HCT-802, HCT-801,
HCT-803

Foil Container Closing Press:
ACM400

"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA

Stand and Mounting Bracket: 100

Link Conveyor: 110

Stuffing Table: 120

KAMFLEX CORPORATION

CAROL STREAM, ILLINOIS

Conveyor: 700-....., 700A-.....,

702-....., 703-.....,

704-....., 705-....., 715-.....

810-....., 811

S/S Conveyor: 732-....., 733-.....,
734-....

Boning Conveyor: 771

Walking Beam Conveyor: 781

S/S Wire Belt Conveyor: 731-....

Lazy Susan Turntable: 901-....

S/S Multi-Level, Packoff

Turntable/Conveyor System:
905-....

Metal Detector Conveyor: 791-....

Metal Detector: 510-....., 520-....

Metal Detector Conveyor: 516-.....,
526-.....

Vertical Belt Conveyor: 751-....

KANAFLEX

COMPTON, CALIFORNIA

Clear Hose: Series 200SFG, 210HFG

Hose: 290 FG

KARRES GMBH AND COMPANY KG.

STUTTGART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,
U2800/3, U2800/4, 1600

THE KARTRIDG PAK CO.

DAVENPORT, IOWA

Packaging Machine (Chub): 40, 41,
33, 34, 36, 37, 38-1, 39, 42-1,
42-2, 50, 43, 44-3

KP Vacuum Bagger: 306-2, 306-3

Vacuum Deaerator: 201-1

Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1

Meat Chiller: 312-1-C

Meat Stuffing Pump: 313-1, 313-2

Compensating Cylinder: KS

Deboner: 318-1, 318-2, 318-3

Continuous Anyl-Ray Fat Analyzer
M-401

Deboner: 318-2B (To Be Used in
conjunction with Bone Press:

312-1.)

Packaging Machine, Chub: 38-2

Meat Sample Compactor: 316-S1

"Anyl-Ray" X-Ray Fat Analyzer:

M-201, 316-3

Mechanical Deboning Machine:

318-2A, 318-2., 318-2., 318-3.,

318-3., 318-23., 318-23..

Anyl-Ray Fat Analyzer: 316-4A

Pump Feeder: 318-P

Portable Fat Analyzer (Par): 322-1

Tortilla Folder: 323-1

Continuous Anyl-Ray Fat Analyzer:

M-401-..

Chub Packaging Machine: 44

KASCO CORPORATION

ST. LOUIS, MISSOURI

Platter: P-.....HDW

KASON CORPORATION

LINDON, NEW JERSEY

Vibroscreen: K-30-1-SS, K-.....-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY

Automatic Giblet Wrapping Machine:

K-Wrapper

KEATING OF CHICAGO

CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:

TS-14, -18, -20, -24

"Wimco" Oven w/S/S Interior &

Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be
removed daily unless solidly
welded to shaft.)

Cooker: Jourdan (Equipped with S/S
pipe and sanitary pump which can
be readily disassembled for
cleaning.)

Shoulder Knife: 458

S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS

(Dry Product Use Only)

KELLEY-PERRY, INCORPORATED

HOUSTON, TEXAS

Conveyors: I.C.S. 12-18, I.C.S.
12-14

Vibratory Hopper: F.T.O.S.

Incline Conveyors: ICS-.....

(12"-14') and (12"-18')

Weighing System: 28-4536

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,

C14E, C14EN

KENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series

K-....

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series

K-....

Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130,
KM-160

Beef Splitting Saw: KM-75, KM-151,
KM-203, 200

Beef Brisket Saw: KM-153, KM-500

Hog Brisket Saw: AHB, EHB

Dehorning Saw: KM-650, AD

Breaking Saw: 600, Colt

Ham/Shoulder Marking Saw: 149, AM

Combination Ham & Shoulder &

Scribe Saw: AC

"Pace-Setter" Brisket Saw: 500

Primal Cut Saw: APC, 77,

"Superspeed"

Carcass Band Saw: Bandmaster,

"Bandmaster" III (Adequate
sanitizing facilities must be
provided. This will include 180
F. water.)

Beef Leg Cutt-Off Saw, AL

Dehorner: Hydro-Clipper II,

Hydro-Clipper I

Carcass Band Saw: BANDMASTER II
(Adequate sanitizing facilities
must be provided. This will
include 180 degrees F. water.)

Saws: SC-....

Hydro-Clipper Leg Shear: HL-1

Dehider: Turbo II

Hock Cutter: KM HC-III, KM HC-IV

Carcass Band Saw: "Bandmaster" IV
(Adequate sanitizing facilities
must be provided. This will
include 180 deg. F. water.)

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,
CSI...EL, 1...EL, U2.../.,
US2.../.

KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10,
F20, F22, F30, P6, P10, W20, W30

Belts (Packaged Product): R10,
R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON
Scalper: 17A64
Air Cleaner: 2B68
Dewatering Shaker: 1411

KEY LABORATORIES, INC.

LARGO, FLORIDA
Polypave Drum Mixer: PT600FG
Poly Tub Mixer: SS550FG
Polymaid Mixer: SS-350-FG

KEYSTONE VALVE

HOUSTON, TEXAS
4" Butterfly Valve: 99-S w/pipe
spreader
Butterfly Valve: 999

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON
Deicer Shaker: 403131
ISO-FLO Dewatering Shaker: 403916,
403917
Feed Shaker: 405430, 405470
Vari-Feeder: 405440
Shaker Assembly: 407443 "Iso-Flo"
Broaden Feed Shaker: 407432
"Iso-Flo"
Cluster Breaker: 4072--
Varifeeder: 4087-- (For processing
vegetable products only.)
Alignment Shaker: "ISO-FLO"
Alignment Shaker: "ISO-FLO" 409802
Dewatering Shaker: "ISO-FLO" 410151

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY
"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS
Conveyors: BCE-...., BCH-....
Conveyors W/Cutting Board:
CEH-CB-....
Lazy Susan: LS-..
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table:
SSDSBT
Head Work and Trim Table: SSHWT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSTT
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM
Receiving Table: GRT-....
Conveyors, PRCC-....
High Lift Dumper: HL-D..
Vertical Lift Dumper: VL..
Pivot Dumper: DP-V-C..
Mixer/Blender: SCB-....

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN
Sanitary Pressure & Level Sensing

System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN
Meat Ball Patty Former: S-102
Meat Ball Former: CF-15, CF-17,
S-101

KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA
Metal Detector Rejection Conveyor:
MDC-U1
Metal Detection Conveyor: MDC-U2

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS
Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK
Fresh Meat Container: "Tender
Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA
"Captain C" Packaging Machine:
HS-....
"Captain D" Packaging Machine:
HS-....
"Captain G" Packaging Machine:
HS-....
"Captain H" Packaging Machine:
HS-....
"Captain S" Packaging Machine:
HS-1.....
"Captain K" Packaging Machine
Horizontal End Load
Cartoning Machine: Magnum HMS
Tri-Seal Carton Closer: PF-...
Product Weighing/Dispensing Machine:
"Enterprise"
Carton Closing Machine: TRISTAR-...

KM ASSOCIATES

ROSSVILLE, IN
Screw Conveyor: SC-.....A, AP-302
Column Dumper: L-1

K-M CRYOGENICS, INC.

HOUSTON, TEXAS
Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA
Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E

S/S Curing Vat: 523629

Continuous Smokehouse:

KSI-C-....

"LASKA" Cutter: MK-....-S

K.S.I. Screw Conveyors: D4444,
D4445

Liquid Smoke Applicator:

KSI-7500-1

Brine Chill Unit: KSI-7500-5,
BC-1R-..., BC-2R-...

Unloading Table: KSI-7500-7

Tempering Duct: KSIC-7500-2

Pre-Chill Cabinet: KSIC-7500-4

Dry Sausage Oven: DSO-G-...,

DSO-S-...

Conveyor D-4902

Ham Boning System--consisting of

the following: Conveyor: A1-1248;
Conveyor: A1-1305, Ham Fat Trim
Table: A1-1312, Whole Ham
Conveyor: A1-1244, Ham Feeding
Conveyor: A1-1288, Vat Dumper:
A1-1255, Combo Dumper: D-5559,
Main Boning Conveyor: AO-454,
Smokehouses: BPO-.RG., BPO-.RS..
Hog Neck Washer: KSI/SKF
S/S Pickle Injector: H-102
Electronic Fat Measuring Device:
"FAT O METER" FOM
Brine Chill Test Unit: BC-1R
S/S Tables: A4-635, A4-636
Carcass Vacuum System: KSI
Buggy Dumper: D-5000
Automatic Pickle Injector:
FGM-....
Bologna and Screen Cage: 35000
Turkey Breast and Square Mold Cages:
36000

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA
Cryogenic Immersion Freezer:
CIF-3..
CO2 Freezing Tunnel: COFT-12-...-3,
COFT-20-...3
Post Cooling Tunnel: PCT-12-...3,
PCT-20-..
Nitrogen Spray Freezing Tunnel:
NSFT-12-...-3, NSFT-20-...-3,
NSFT-12-..., NSFT-20-..

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS
Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI
(Self-Feeding) Grinder: K-56
Cutting Table
Viscera Table
K-Frame Tables: (Galvanized Frame):
01-14-..., 0-120-..
K-Frame Tables (S/S Frame):
01-27-99, 01-28-..
Packaging Machine "Multivac": AG-6,
AG-8, AG-80, AG-800, A-300,
A-400, AB-100, M-8-..., M-8-.D,
M-72, R-7-..., R-5-..., R-80
Gate Conveyor: 26 24 20
"InjectOMat" Pickle Injector:
12351, 12350, 12352, 12354, 12375
Product Packing Table: 01-17-31
Boning & Trimming Table:
(Galvanized Frame): 01-14-...,
01-20-..
Ham Pumping Table: (Galvanized
Frame): 01-14-58
Ham Pumping Table (S/S Frame):
01-28-45
Sausage Stuffing Table: (Galvanized
Frame): 01-14-..., 01-20-..
Sausage Stuffing Table (S/S Frame):
01-28-..
Boning Table W/Back Splash:
01-17-..
Utility & Wrap Table: (Galvanized
Frame): 01-14-..., 0120..
Utility & Wrap Table (S/S Frame):
01-28-..
Trimming Table: (Galvanized Frame):
01-14-..., 01-20-..

Trimming Table (S/S Frame):

01-28-..
 Sausage Bucket: 01-12-..
 Scale Conveyor: 26 26 00
 Belt Conveyor: 26 26 65
 Horizontal Product Conveyor: 26 27 75
 Overhead Bone Conveyor: 26 27 70
 S/S Meat Truck: 01-17-03
 Meat Truck (Hot Dipped Galvanized): 01-14-..
 Sealing Machine (Multivac): AG-4, B-6, BG-6, R-67, R-70
 Fat Control (Digital): Honeywell
 Alpina Cutter: KA-175, KA-275, KA-440, KA-660
 Portable Cook Tank: SP-18424
 Worm Screw Conveyor: 28 26 30
 Honeywell DFC Console: 29 04 00
 Durasan Cutting Boards: 01-14-..., 01-17-..
 Koch Dicers: 28 30 00, 28 60 00
 Treif Dicers: 21 01 44, 21 01 08
 Portable Inclined Belt Conveyors: 26 28 50, 26 29 00
 Triple Track Broiler: 22 30 00
 Inclined Belt Conveyor: 26 29 50
 Head Flushing Cabinet: 10 00 74, 10 00 75, 10 00 76, 10 00 77, 10 00 78, 10 00 79
 Smokehouse Trucks & Cages: 2928, 2929, 2925, 24537, 24538
 Dropped Meat Wash Stand: 011136
 Umbrella Tripe Washer: 10 03 57, 10 03 58
 Pluck & Gullet Tables: 10 01 27, 10 01 28, 10 01 29
 Viscera Separating Table: 10 06 89
 Beef Paunch Working Table: 10 03 76
 Hog Head Holder: 10 01 01
 Paunch Truck: 10 00 72, 10 00 69
 Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88
 Fat Receiver & Washer: 10 06 99
 Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36
 Head Inspection & Work Truck: 10 07 00, 10 07 01
 Tripe Scalders: 10 03 59, 10 03 60, 10 03 62
 Head Working and Trimming Table: 10 02 93
 Offal Truck: 10 01 05
 Loin Rack Truck: 0120-., 0114-., 0119-..
 Nesting Smokehouse Truck: 32921
 Cattle Head Loops: 10 00 91, 10 00 93
 Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99
 Revolving Tripe Ring: 10 03 68
 Hog Viscera Inspection Table: 10 00 96, 10 00 99
 Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180 F. water.)
 Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57
 S/S Curing Tanks: 01-12-..., 01-16-..
 Hide Puller: 10 02 80
 Koch Control Plus Weight Control:

21 40 00
 "Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA505
 Revolving Head Wash Cabinet: 10 02 88
 Primal Cut Wrapping & Bagging Station: 21 01 01
 Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70
 S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25
 "Multivac" Sealing Machines: AGW, AGV, AG-5, B-7
 S/S Cook Vats: 01-20-..
 Vacuum Ham Tumbler: 24000
 S/S Boning Table: 26 28 00
 "Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45
 "Palmia" Grinders: KP-250, KP-300, KP-400
 Ham Pump: 011227
 "KochFarpa" Stuffer: KF-50, KF-100, KF-150, KF-30
 "Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125
 Low Voltage Electric Carcass Stimulator: 150LV
 Vacuum Tumbler: 478000
 Steam Cabinet: 311141
 Smokehouse: KL-....
 Stuffer: "KS" P6-..
 Automatic Chopper Mixer
 Emulsifier: SELO-KS FD-9
 Vacuum Tumbler: 478100
 Pickle Injector: "Injectomat" KR-..
 Chub Cutter: KLC
 Emulsifier: KS-.....
 "Koch" S/S Cutter: KS-200
 Frey Electro-Hydraulic Stuffer: Frey..
 "Multivac" Sealing Machine: AG-500, AG-900
 White Tub: 01-07-07
 Blue Tub: 01-46-34
 S/S Dump Buggy: 01-45-28, 01-45-29
 Packaging Machine: "Multivac A-200"
 White Tub: 01-07
 Blue Tub: 01-46-34
 Automatic Pickle Injector: PI., PI.; "Guenther" PI-..., PI-....
 Stuffer: "Koch-Fatos" KF-50, KF-100, KF-150, KF-30
 S/S Smokehouse: "Grand Prize" 32 02 70, 32 02 71, 32 02 72, 32 02 73
 Vacuum Chamber Packaging Machine: B860
 Continuous Vacuum Stuffer: KVF..
 S/S Continuous Vacuum Stuffer: "Koch Konti" 24300
 Casing Applier: KVF
 Manual String Linker: LS-74/EP
 Automatic String Linker: LS/86/EPA
 Hide Puller: "Pullmaster" PM-100, PM-200
 Hide Puller: "Vealpuller" VP-100, VP-200
 Head Scalper: H3S

KOL-FLO CORPORATION

BAYONNE, NEW JERSEY
 Liquid Cooler: DWC-10

KONTRO COMPANY INC.

ORANGE, MASSACHUSETTS
 Paddle Pump: PAC 60/S, PAS 60/S
 Sine Pump: SPS-...

KOPPENS INDUSTRIES, INC.

STONE MOUNTAIN, GEORGIA
 Conveyor: EC
 Transport Conveyor: TG
 Shuttle Conveyor: SCB.00-.00, SCB..00-.00
 Mixer: MK-..
 Conveyor: EC-..., EC-....
 Transport Conveyor: TG-..../...., TG-..../....
 Shuttle Conveyor: SCB-..../...., SCB-..../....
 Deep Fat Fryer: BR-..../...., BR-..../...., BR-..../...., BRS-..../...., BRS-..../....
 Conveyor: KTIG 5000/600
 Preduster/Breeder Machine: PRM 400 MEG, PRM-....MEG
 Hot Air Oven: HLT-....-....
 Meat Ball Rolling Machine: UM-600/900
 Tempura Dipper: TD-....
 Griller Machine: GR-..., GR-....

KOPPENS MACHINEFABRIEK B.V.

BAKEL, HOLLAND
 Automatic Batter & Breeding Machine: EPR..
 Croquette Machine: CR-400
 Deep Fat Fryer: BR-S
 Patty Machine: VM-..
 Pre-Dusting/Flour Machine: PRM-900
 Shuttle Conveyor: SCB-900/600, SCB-1200/900

KOSSUTH FABRICATORS, INC.

ALGONA, IOWA
 Conveyor: KF-200
 Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.

OWNERS GROVE, ILLINOIS
 "Swissvac" Vacuum & Sealing Machine: Superjumbo 900.
 Sealing Machine: 500, 550
 Vac-Pak Machines: Transmatic 600, 610, Tandem 650
 Sealing Machine: DUO-410
 Vacuum & Sealing Machine Swissvac: Major Vertical 560
 Vacuum Packaging Machine: "Krusvac" GK-2

K-TRON CORPORATION

PITMAN, NEW JERSEY
 Weigh-Belt Feeder: W300-S

KUHL CORPORATION

FLEMINGTON, NEW JERSEY
 S/S Washer: BPSW-600
 S/S Dryer: H1-PB-1000
 Scalders: SS 36 SSF
 Overhead Conveyance Washer: EHPCW1200 OHC

KUHLMAN, INC.

MENOMONEE FALLS, WISCONSIN

Cheese Cuber-Grater: 2-10
 Cheese Depositer: 26...
 Meat Applicator 25-28
 Sauce Applicator: 24-36

T. W. KUTTER, INC.

AVON, MASSACHUSETTS

Kramer-Grebe "Cut-Mix" Cutter:
 w/S/S Bowl: CM..., VSM...
 Autovac Packaging Machine: Quick
 Automatic, Quick Duo, Junior I,
 Variant III, Variant IV, Variant
 V, Variant ST
 "Pylon" Truck Dumper: 119 (to be
 used with trucks equipped with
 antidrip devices)
 Angle Grinders: 197, 198
 S/S Carts: CV-400, CV-600
 "Tiromat" Vacuum Packaging Machine:
 CS-....
 "Fessman" S/S Smokehouse: T-3000,
 T-6000
 S/S Smokehouse Truck: CV-ST
 "Fessman" Continuous Frank Unit:
 T-4000
 Fill Clip Machine: FCA-S
 "Poly Clip" Packaging Machines:
 SFC-....
 Poly Clip Machines: DCA, DCA-U,
 DCD, DCH, FCA, SCA, SCD, SCH
 Linker & Stuffer: VA, Vf-325
 Continuous Stuffer: Vf-350
 Continuous Vacuum Stuffer: Vf-20,
 Vf-16, Vf-12
 Metal Detector: SMD, PMB
 "Tiromat" Vacuum Packaging
 Machine: CSVA430L (Gas
 Injection)
 Automatic Ham Filler: TWC-H3-...
 Multineedle Injector: Hydra-BL-...,
 Hyrda-BL-...
 Elevator: "Omega" 750
 Vacuum Tumbler: PRT-...
 Crushing Mill: "Molistic" 750
 Piston Stuffer: FA-30, F-30S
 Smokehouse: T-7000
 Transfer Clip Automat: TCA
 Continuous Vacuum Filler: VF-10
 Portioning and Linking Machine:
 PA-30-4, PAL-51, PAL-52
 Vacuum Chamber Machine: "Compact"
 Meat Cutting System: Kramer & Grebe
 CCA-....
 Automatic Vacuum Packing Machine:
 "Quick" 2000
 Tenderizer: 360
 Rotary Filter: 25
 Continuous Vacuum Stuffer: VF-24
 "Kramer-Grebe" Cut-Mix (w/SS bowl):
 SM-...
 Vacuum Stuffer: VF-...
 Stuffer: VF-80
 Oven: T-4500
 Tiromat Packaging Machine:
 CS 3000/....
 Angle Grinder: "Kramer and Grebe"
 223
 Poly Clip Machine: DFC
 Vacuum Chamber Machine: "Linevac" -3
 Grinder: "Kramer & Grebe" TYP WW-...
 Automatic Injector: WS-..., WS-.../...
 WS-.../...

KVP SYSTEMS INC.

RANCHO CORDOVA, CALIFORNIA

Belts (Food Contact) Plastic Flat
 Top: 21...U, 22...U
 Gizzard Conveyor Belt: 11000S-U
 Belts (Food Contact): Plastic
 615..., 620...
 Plastic Chain w/Fused Top: 410...
 415..., 420..., 425...
 Belts, Plastic, Food Contact Chain
 w/Fused Tops: 410..., 415..., 420...
 425...
 Plastic Belt: "Flow Top" 615...
 620...
 Fluid-Flo Plastic Belt (For
 Package Product Only): 62000,
 FF-WR, 62000 FF-WOR
 Plastic Belts (For direct product
 contact): 62000, Series STB,
 62000 FFM, 61500 Series STB
 Plastic Belting (For packaged
 product only): "Roller Top" 42000
 RT Series

KYBURZ OF CALIFORNIA

WHITTIER, CALIFORNIA

Vacuum Tumbler:
 Pickle Injector: "REW-POK" N-14
 Meat Slicer: TK-...-2, TPS-...

- L -

L&A ENGINEERING & EQUIPMENT, INC.

TURLOCK, CALIFORNIA

S/S Broth Evaporator System:
 L&A-....

L&L WELDING

MEDLEY, FLORIDA

Steam Cooker: LLW-100

LABELLETTE COMPANY

FOREST PARK, ILLINOIS

Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION

KENOSHA, WISCONSIN

Air Operated Valves: Series 161,
 162, 171, 262, 361, 371
 Pump (Sanitary): PR, PRE, PRED
 Tri-Flo Centrifugal Pump: C-Series,
 SP-Series
 Pressure Gauges: 54C28-X, 54C30-X
 Magnetic Traps: A55, A55 MP
 Bi-Metallic Dial Thermometer:
 54-B52-X
 Flo-Verter: 64-172
 Tri-Blender: F....MD-B..S
 In-line Filter: FM.... with
 filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.

LUBBOCK, TEXAS

Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES

ALLENTOWN, WISCONSIN

Tumbler: 600

LAND O' FROST, INC.

LANSING, ILLINOIS

Meat Vacuum Bag Packager
 "Pouch-Vac" 100

Filler: 101

CLAYTON H. LANDIS COMPANY, INC.

SOUDERTON, PENNSYLVANIA

Conveyor's: 02827 & 8197
 Limited Reduction Ham Boning
 System Consisting of: Conveyor:
 C-1, C-2, C-3, C-4, C-5, C-6,
 C-7, C-8, C-9, C-10, C-11, C-12,
 C-13, C-14, C-15, MB-1
 Holding Table: T-1
 Packing Table: T-2
 Trimming Bench: TB-1
 Dual S/S Incline Screw Conveyor:
 34507

W. A. LANE INCORPORATED

SAN BERNARDINO, CALIFORNIA

Pouch Filler: L-24

LANGE LIFT COMPANY

PEWAUKEE, WISCONSIN

Tipster: 12440

H. J. LANGEN & SONS LTD.

MISSISSAUGA, ONTARIO, CANADA

Carton Machine: B1
 Vacuum Meat Press: H75/S, H-95/S,
 H105/S, D-110
 Ham Vacuum Curing and Massaging
 Wagon: W-90
 Tumble Cure: B-120
 Tumble Cure w/Vat: W-80
 Can Feeder: V-86
 Can Filler: V-79
 Vat Dumping Device: P-82
 Can Filling Machines: VP99/90,
 VP99/120, V130/...., VP99/150
 Ham Press H95/SV
 Vacuum Tumbler/Injector R120..NI
 Vacuum Ham Tumbler: V2M
 Deboning Machine: HU-40, U-30
 (All deboned product must be
 inspected for bone and cartilage
 fragments by the establishment.)
 Centrifugal Beef Food Cleaner:
 76P, 777P, 87P
 Hoof Remover: DESER
 Frozen Meat Cutter: B-17
 S. S. Frozen Meat Chopper: B17

LANIER MACHINE COMPANY

GAINESVILLE, GEORGIA

Poultry Killer: 1000
 Line Divider: 3000

LAPARMENTIERE

PARIS, FRANCE

Tripe Washer & Cleaner: 57, 67,
 68, 88
 Tripe Defatter & Refiner: 555R,
 666R, 68R
 Washer Elevator: 475
 Refiner Elevator: 375
 Inspection Table: 1000
 Centrifugal Beef Foot Cleaner:
 76P, 777P, 87P
 Hoof Remover: DESER

LASAR MFG. COMPANY

LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
 CMF-S
 Grinders: A-42F, A-42HF, A-52F,

A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52,
200/42, 200/52
Vacuum Packaging Machine: VA-5,
VA-2
Vacuum Packaging Machine: "Butcher
Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56
Band Saw: 1435S, 1640S
Grinder: AU-66
Tenderizer: CST
Vacuum Packaging Machine: VP-16,
VP-20, VP-32

JOHANN LASKA U. SOHNE

VIENNA, AUSTRIA

"Laska" Cutters (w/S/S Frozen Meat
Cutter GFS620, K45S, K60S, K100S,
K130S, K200S, K500S, K330S

LATEM METAL

DENVER, COLORADO

Head Inspection Rack: LMHL
S/S Head Wash Cabinet: LMSC
Galv. Head Wash Cabinet: LMGS
S/S Wall Mounted Head Flush
Cabinet: LMWHS
Galv. Wall Mounted Head Flush
Cabinet: LMWHG
S/S Meat Pan Table: LMPT
Cutting Top Table: LMCT
Conveyor w/Cutting Boards:
LMBT-15, LMBDC
Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.

SCARBOROUGH, ONTARIO, CANADA

Pickle Injector: Guenther PI-...,
PI-..., PIF-..., PIF-..., PIS-...,
PIS-...

H. D. LAUGHLIN & SONS

FT. WORTH, TEXAS

Conveyorized Boning Table & OH
Bone Conveyor: SBT-....,
OCB-....
Inclined Screw Conveyor: SCP-T,
SCPF-L
Stuffing Table: SSST
Utility Table: STUT
Boning Table: STBT, DSBT,
DBT-2000, GBT-A
Inclined Screw Conveyor: SCP-L
Ham Pumping Table: HPT
Paunch Truck: SSPT, CSPT
Smokehouse Truck, Galvanized: SI

Hog Gambrelling Table: HGT
Head Inspection Stand w/S/S Head
Loops: HIS-..
S/S Head Flush Cabinets: FHSC-..
Galvanized Head Flush Cabinets:
HFC-..
Viscera Inspection Table w/S/S
Pans: VIT-.. (Sanitized with 180
F. water.)
Head Inspection Truck: HIT-..
Offal Hanging Truck: LHT-..
Offal Freezer Truck: OFT-..
Flight Top Boning Table: FBT-..
Conveyor: SKBC-...., HPC-....,
SSBC-...., FBTC-....
Lazy Susan: LZSN, LZSN-A60
Head Workup Table: HWTT-S
Liver Hanging Truck: LHPT
Conveyor Table w/S/S Top: CPTG
Truck: OCT-18
Tripe Inspection Ring: TR-11
Tripe Umbrella: UMTW
Packing Table: SMPT-....,
SMPTA-....
Meat Wash Sink: MWS-A
Paunch Table: PWT-A
Heat Tank: RFH
Tallow Tank: FTT
Tripe Hopper: ETRH
Rotary Meat Slasher: RMSL
Trimings Hopper: THSU-..
Steam Jacketed Kettle: ERC

THE LAZAR COMPANY

CHICAGO, ILLINOIS

Vacuum Packaging Machine: HA,
"Sipromac" 650, 600, 550, 450, 350
Membrane Skinner: "Grasselli" EX45CP
Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERY

COMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520
Cato Mixer: AP-80, AP-150
Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA

Tank: LB275
Cut-Up Shackle: 1008-WS
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433
S/S Combination Eviscerating
Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES

COMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.

TEANECK, NEW JERSEY

Filling Machine (Rheon): 204-A,
205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN

Tote Boxes Gray & Natural Color:
R197A, R187A, R180A, R250A,
R240A, R5688, R5693, R501, R500

LEDER, INC.PITTSBURGH, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1
0+02 PU, E60/1 0+05 PVC, E60/1
05+05 PU, E90/2 0+05 PVC, E120/2
05+20 PVC, E120/205+10 PVC, E120/2
0+02 PU, E120/2 0+05 PVC,
E120/205+05 PVC, E240/2 0+10
PVC, E240/2 05+10 PVC,
E360/305+10 PVC, E60/1 0+05G
White, E120/2 0+05G White Belt
(Packaged Product Only) Rapptex:
E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

S/S Pressure Kettle, w/Perforated
S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With
Sanitary Quick Couplings): 70
Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8,
10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA

Tripe Scalders: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sanitized
with 180 F. water.)
Belt Type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter:
1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top:
7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1 (Sanitized
with 180 F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2

Product Dump and Drain Tank: 5024
 Meat Wash Table: 7540
 Beef Foot Basket for Kill Floor
 Conveyor: 6046-2 and 6046-2S
 Beef Foot Basket for Scalding
 Conveyor: 6046-1
 S/S Cooking Basket: 2050-2
 Quarter Landing Table: 7520-19
 Pneumatic Hoof Holder: 2060-6
 Sheep Head Work-up Table: 1020-21
 "Roll-A-Hide" Hide Puller: 1062A
 (Probe must be sanitized between
 each carcass.)
 Hide Puller "Ultimate 8": 1061-1
 Hide Puller: MITAB, "MARK" II
 Round Bar Slide Bed Conveyor:
 6564
 Beef Viscera Work-up Table
 s/Manure Dump and Paunch
 Flushing Hopper: 2075
 Bin & Screw Conveyor: 6550-4
 Foot Scalding Tank: 2060-10
 Roller Bed Conveyor: 6562
 S/S Rotating Table: 1096
 Electric Stimulator: 4051
 S/S Automatic Electric Stimulator
 4055-
 Cattle Head Truck: 7065-8
 Electric Carcass Stimulator:
 4051-LV
 Hide Puller "Frisco-Stripper":
 1063
 Hold Back Device: 1061-5
 Hoof Puller: 2060-1E
 Belt Conveyors: 6560-1, 6560-2
 Moving Top Boning Table: 1096-2
 Carcass Wash Cabinet: 1093-1
 Cattle Hide Puller: 1063-9
 Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,
 LGB-..., LEC-..., HEC-...,
 TWE-..., LP-..., LS-...,
 LSP-..., LT-..., TWP-...,
 TWT-..., TWU-...
 S/S Kettle with Scraper/Agitator:
 TWMV
 Electric Fry Pan: ES-..., TS-...,
 LGAR
 S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172
 S/S Sausage Stick Hanging Truck:
 SHT-172
 S/S Curing Truck: LT-172
 S/S Tilt Type Sausage Meat Truck:
 SAT-172
 S/S Tilt Type Box Truck: TT-172
 S/S Dump Bucket: DB-172
 S/S Casing Flushing Table: CFT-172
 S/S Stuffing Table: ST-172
 S/S Boning Table: TTB-172
 S/S Cutting And Trimming Table:
 CT-172
 S/S Cook Baskets: CTB-172
 S/S Folding Smokehouse Cage:
 FC-172S
 Galv. Folding Smokehouse Cage:
 FC-172G
 S/S 4 Station Smokehouse Cage:

NC-172G
 S/S Smokehouse Cage: C-172S
 Galv. Smokehouse Cage: C-172G
 S/S Smokehouse Tray: OT-172
 S/S Ham Press: HP-172
 Meat Tumbler: GL 77-466
 Dumper: GL 77-467
 Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,
 600-DA, 600 DA-HT, 600 DA-HTS,
 00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric
 Cooking Vat
 S/S Tank (Portable): 400 Gals.
 Conveyor: Single Belt, Three Belt
 Inclined Hopper Auger Conveyor:
 HA-50361, HA-50365
 Tank Dumper: HTD-2
 Dry Ingredient Hopper: 40014
 Meat Tenderizer: MT-900
 S/S Dry Ingredient Mixer: 60100
 Round Tank Dumper: RTD-1
 S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105
 S/S Turkey Dressing Shackle:
 TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52
 Hydraulic Hock Cutter: LH-84
 Inline Neck Skinner: TW-84
 Bird Unloader: LBU-85
 Neckskin/Gut Cutter: LNC/GC-86
 Pickle Shackle: LP-304
 Husky Eviscerating Shackle: LHES-304
 Standard Eviscerating Shackle:
 LES-304
 Foot Unloader: FU-100
 Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000
 Spiral Freezers, 800 Series:
 .-.....R..R, .-.....L...L,
 .-.....R...L, .-.....L...R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Splitter: LSB-52
 Leg Puller: LLP-80
 Poultry Head Cutter: HE

LEWISYSTEM, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,
 TBN-30, BCN-10, BCN-20, BCN-30
 Batch Container Covers: CBCN-18,
 CBCN-19
 Tote Box: "PolyLewton" SN2012-6Q,
 SN2012-6E, SN2414-8Q, SN2414-8E,
 SN2013-12Q, SN2013-12E,
 SN2117-12Q, SN2117-12E,
 SN2618-10Q, SN2618-10E, SN3022-6Q,

SN3022-6E, SN2818-10Q, SN2818-10E,
 SN2420-13Q, SN2420-13E,
 SN3024-15Q, SN3024-15E, SN2515-9
 Tote Box: "Plexton" SN1610-5PF,
 SN1812-6PF, SN2214-8PF,
 SN2217-6PF, SN2713-7PF,
 SN2217-10PF, SN2716-11PF,
 SN3023-8PF, SN2419-14PF,
 SN3919-14PF, SN3424-19PF,
 SN2214-5PF, SN2010-7PF,
 SN1812-8PF, SN2010-9PF, SN2713-7PF
 Hopper Box: "Plexton" SH1811-7PF,
 SH2411-8PF, SH2416-8PF
 Tote Basket: AFIQ, AF2Q (packaged
 product only)

Container: "Bulk Handler"
 BC-4840-42F

Transport Tray: BTT1520, BTT1551

Container Covers: "PolyLewton"

CSN2012-1Q, CSN2012-1E, CSN2414-1Q
 CSN2414-1E, CSN2013-1Q,
 CSN2013-1E, CSN2117-1Q,
 CSN2117-1E, CSN2618-1Q,
 CSN2618-1E, CSN2420-1Q,
 CSN2420-1E, "Plexton" CSN1610-1PF,
 CSN1812-1PF, CSN2214-1PF,
 CSN2010-1PF, CSN2013-1PF,
 CSN2217-1PF, CSN2716-1PF,
 CSN2419-1PF, CSN3919-1PF,

Container Covers: NO Series,
 NO2115-9Q, CNO2115-1Q, NO2416-11Q,
 CNO2416-Q, NO2416-5Q

Containers: NO Series, NO2115-9BQ,
 NO2115-9NQ, NO2115-9PQ (for
 packaged product only)

Containers: "VersaTrays" AF2915-5,
 AF3016-4F, AF3016-3F,
 VAF-2915-5F-BSF, VAF-3016-4F-BSF,
 VAF-3016-4F-ASF, VAF-3016-3F-BSF,
 VAF-3016-4F-ASF (for packaged
 product only)

Chill Tray: BTT1080 (for packaged
 product only)

Mobile Storage Bin: MSB55, MSB67

Egg Case: EC200

Air Tight Tray: ATT1711-6

Containers: NO1411-4PF, NO1812-8

Trays: TR1812-1, TR2319-1

LEWIS WELDING & MACHINE COMPANY

FLOWERY BRANCH, GEORGIA

Giblet Pump: 001

LIFTEC SYSTEMS, INC.

HOLLEY, NEW YORK

Dumper: HD-100

LIGHT SOURCES, INC.

WEST HAVEN, CONNECTICUT

Germicidal Lamps (Non-Ozone
 Producing): G10T51/2, G36T6L,
 782L10, 782L20, 782L30

Note: These lamps must be used in
 accordance with Part 7, Paragraph
 7.16(b) of the Meat and Poultry
 Inspection Manual.

LIGHT-TECH MACHINERY CO.

DOVER, DELAWARE

90 degree Transfer Conveyor:

TC-....

Diverger Automation: DA-....

LINCOLN MANUFACTURING CO., INC.

FORT WAYNE, INDIANA
Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY

TRIGE, DENMARK
Killing Machine: LA-12-050
Gizzard Processing Machine:
LA-13-390
Chicken Scalder: CLA-12-110
Turkey Scalder: TLA-12-110
Automatic Head Remover: LA-13-130
Poultry Picking Machine: LA-12-270
Chicken Neck Splitter: CLA-13-330
Turkey Neck Splitter: TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.

TAMPA, FLORIDA
Vacuum Tumber: 1100

LINKER MACHINES INC.

CLIFTON, NEW JERSEY
Ty-Casing Sizer: 550
Ty-Peeler: 500, 670, 760, 760-C,
PS760L
Ty-Link Separator: LS-700, LS-850
Ty-Tilt Top Truck Attachment: 400
Ty-Linker: 122ACL, 123ACL, 140ACL
Ty-MF Linker: 690
Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO
Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA
"Seal-O-Matic" Carton
Former/Filler: 060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25, HP50
Former Filler: 540
Fillers: 300, 400, 500, D40, D160,
DT40, D80
Bock Filler: 600, 600B (without
Agitator assembly)
Filler/Depositor: DT40T

LIQUID AIR CORPORATION
INDUSTRIAL GASES DIVISION
COUNTRYSIDE, ILLINOIS

Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.

CHICAGO, ILLINOIS
CO2 Snow Hood: CSH-1, CSH-2, CSH-3
"Cryo-Shield" CO2 Freezer: JE-U,
JE-U1, JE-U1A, JE-U3A, JE-U4A,
JE-U1B, JE-U1-10F36,
JE-U1A-FF/F, JE-U4
CO2 Snow Applicator: CSH-5-..
"Posi-Snow" CO2 Snowing System:
H-.., M-.., L-.., IH-.., IM-..,
IL-.., SH-.., SM-.., SL-..
CO2 Freezer: JE-U1B
"Icelander" Cube Ice Machines:
LC-...., S/S LC-....
"Cubemaster" Cube Ice Machines:
CD-...., S/S CD-...., LCC-....,
S/S LCC-....
"Holiday" Ice Machines: 50W,
150AR3, 200AR3, 300AR3, 150AP2,
150W1, 150W2, 500AR4, 750AR4,
1000AR4, 2500W10, 3500W16
Auger Conveyor: JE-U2A

Cryo-Shield Spiral Freezer:

JE-U6-..S-....,
JE-U6-..-....

Cry-Flow CO2 Cooling Auger:

JE-U7-..-...PA

Cryo-Shield Freezers: JE-C1D,
JE-C2D

CO2 Snow Hood/Applicator: CSH-1,
CSH-2, CSH-3, CSH-5..

"Posi-Snow" CO2 Snowing System:

H-.., M-.., L-.., IH-.., IM-..,
IL-.., SH-.., SM-.., SL-..

CO2 Tunnel Freezer: JE-U, JE-U1,
JE-U1A, JE-U1B, JE-U1-10F36,
JE-U1A-FF/F, JE-U3A

CO2/LN2 Tunnel Freezer: Je-U4,
JE-U4A

CO2/LN2 Spiral Freezer:

JE-U6-..S-...., JE-U6-..-....

CO2/LN2 Cabinet Freezer: JE-C1D,
JE-C2D

CO2/LN2 Cooling Auger:

JE-U7-..-...PA

Auger Conveyor: JE-U2A

CO2 Freezer: "Cryo-Shield" JE-U1A-2

LIQUID SOLIDS CONTROLS, INC.

UPTON, MASSACHUSETTS
Process Online Refractometer:
LSC-....S

LIQUIPAK INTERNATIONAL

ST. PAUL, MINNESOTA.
Filler/Depositor: DT40T

LITCO PRODUCTS COMPANY

GIRARD, OHIO
Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with EMN-TR
Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY

OKLAHOMA CITY, OKLAHOMA
Pump: Zytel-31

LITTLEFORD BROS., INC.

FLORENCE, KENTUCKY
Mixer: FM...S

LOAD KING MANUFACTURING CO.

JACKSONVILLE, FLORIDA
S/S Preparation Table: "Load King"
S/S Grinder Table: GT-....
S/S Deli Table: DT-....
S/S Meat Cart: PC-....
Lug Dollys (Packaged product only):
DC-....
S/S Cutting Table: CT-....
S/S Boning Table: BT-....
S/S Poultry Drain Box: PB-....

A. M. LOCK, INC.

TAMPA, FLORIDA
Metal Detector Search Head: HDS
Pipeline Metal Detector System: HDS
Conveyor System: HDS

LOGAN FARMS

HOUSTON, TEXAS
Spiral Ham Slicer: A

LOK-RAK CORPORATION

EAST HARTFORD, CONNECTICUT
Storage Rack

LOMA INTERNATIONAL, INC.

ELK GROVE VILLAGE, ILLINOIS
Metal Detectors: "LOMA" 3S, 3F,
3S-P, "Euroscan" S, "Superscan" S
Metal Detector (Pipeline): SCP2-MS,
SCP2-PM
Metal Detector Conveyor Assembly:
CVN 2000
Electrically Operated Diverter
Valve: ARV50, ARV60, ARV80,
ARV100
SS Checkweigher/Classifier System:
2500/3000
Metal Detectors: (Packaged Product
Only) "Loma" 3S/D, 3F/D, 3S-P/D,
"Euroscan" S/D, "Superscan" S/D
Metal Detector Conveyor Assembly:
CVND2000
S/S Checkweigher/Classifier System:
3500
Metal Detector: "SuperScan Micro" S
and "SuperScan Micro" SD (For
packaged product only.)
Conveyor (Metal Detector): CVN 2001

LOMBI RAVIOLI & FOOD MACHINES CORP.

BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine: RAP-6
Tube Type Ravioli Machine: R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION

Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.

BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape E2W-E,
E2WD-E, Old Fashioned 2A-E, Oval
1B-E, BB3-E, IBL-E, 2BA-E, 3B-E,
Rectangular Dis, DIRE, 1-OE,
025-E, 02G-E, 02X-E, 2-OE, 6-OE,
M-4 Round Top.

LOUITT FOODS, INC.

EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.

CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers: CS-....,
CSJ-...
Double Ribbon Blender: CD-....

W. W. LOWENSTEIN, INC.

NEWARK, NEW JERSEY
Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS

DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptacle:
RBR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank: RHF-...
Strickland Mixer: 448
Automatic Corn Dog Line Consisting
of: Cooker-Fryer, Refrigerator
Batter Receptacle, Stick Feeding
Machine, Chain Conveyor

LUCAS-CALIFORNIA
HAYWARD, CALIFORNIA
Freezing System: DF-4

THE LUCKS COMPANY
KENT, WASHINGTON
Rack Ovens: R-....G (gas),
R-....E (electric)
Reel Ovens: C-...1G (gas), C-...1E
(electric)

LUMACO
HACKENSACK, NEW JERSEY
Valve: LV.11C, LV.10C, 11C, 10C

LUMACO
TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves: LUD7,
LUD7-R, LUD7-MP, LUD7-RR,
LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.
MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2,
MT-E100

LUMENITE ELECTRONIC COMPANY
FRANKLIN PARK, ILLINOIS
Liquid Level Control Sensors: FLT,
FMT, FLTV, LPS, LCT
Sanitary Probes: "Lumenite" DFT,
DAFT, DPFT, DCFT, 2DFT, 2DAFT,
2DPFT, 3DFT, 3DAFT, 3DPFT, 3DCFT

LUMSDEN CORPORATION
LANCASTER, PENNSYLVANIA
Belts (Food Contact) Plastic:
WP..15 & WP..20

LUTHI MACHINE & ENGINEERING COMPANY
GARDENA, CALIFORNIA
Dicer (Not for frozen meat): G-D,
GD-S-., GD-SR
Dicer (Not for frozen meat):
GD-A-12, GD-A-15, GD-SR

LYCO SALES, LTD.
COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60, 250,
500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8600
Sausage Peeler: SP12-..
Press Truck: 2000

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

LYTLE INDUSTRIES CORPORATION
AMARILLO, TEXAS
Intralox Product Conveyor: LIPC-1
Edible Belt Conveyor: LFG-1
Edible Raw Material Bin: ERB-1

- M -

M & E MANUFACTURING CO., INC.
KINGSTON, NEW YORK

S/S Boning Tables: 104P, 105
S/S Tables: 100, 101, 200, 201
S/S Lug Carrier: 302
S/S Platter and Lug Racks: 300, 301

MACHINENBAU HEINRICH HAJEK
GEWEBEZONE RIENINSTRASSE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA
Poultry Tank Dumper & Deicer:
D-1001

MAGNOLIA MEATS, INC.
SHREVEPORT, LOUISIANA
Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION
RENO, NV
Vegetable Peeler: "Stepeel" B-3
Shufflo Feeder: 21CH28.5-17

MAGNUSON ENGINEERS, INC.
SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydrout
Shufflo Feeder: 25B18300,
23D.H.48-45K, 23D.H.3345K
Hytap Counter Feeder: G
"Shufflo" Sausage Cutter:
"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAGURIT OF AMERICA, LTD.
VALPARASO, INDIANA
Hydraulic Knife: Cutty-...,
Fromat-..., Standard-...
Rotary Drum w/Knife: Starcutter
3...-

MAHAFFY & HARDER ENGINEERING COMPANY
FAIRFIELD, NEW JERSEY
Packaging Machine: 800E, 800E-FF,
(Sureflow) 800, (Maraflex) 725,
(Sureflow-730)
Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717E, 717EW,
719, 719E, 720, 721, 722E, 723,
723E, 724E, 725E, 725EE, 728E,
728EW, 802E, 904-E, 301CM,
"Sureflow" 902-E, 905-E
Vacuum Packaging Machine
"Rigidflex": 734E
Vacuum Packaging Machine: 502,
502E
Vacuum Packaging Machine: Sureflow
902EW, 903E, 903EW, 906E, 907E,
503, 503E
Tray Sealing Machine: HSTS
Tray Sealer: HSTSW, HTS-1500
Vacuum Packaging Machine: "Sureflo"
741, 742, 743, 744

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC...
Sausage Cooker: SC...
Smokehouse: MS-500

Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY
PHILADELPHIA, PENNSYLVANIA
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B-36-20-12

MANHEIM MANUFACTURING & BELTING COMPANY, MANHEIM, PENNSYLVANIA
Belts (Food Contact):
Mylar and Vinyl: Ribbon Type
White Hycar: 3 Ply, 4 Ply
White Butyl: 2 Ply, 3 Ply
Foodcron: 2 Ply, 3 Ply
Teflon: 1 Ply, 2 Ply, 3 Ply
Dacron: 1 Ply, 2 Ply, 3 Ply
Miraglaze: 1 Ply, 2 Ply, 3 Ply
Tan PVC: 3 Ply
White PVC: 2 Ply, 3 Ply
White Polysmooth: Style 70-90,
70-125
Vinyl: Clear-GO
Green Foodcron: 2 Ply, 3 Ply
Rib Top: 70
3 Ply White (NBR) Nitrile
w/Molded Rib Cleats: 69-20R
Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS
MANITOWOC, WISCONSIN
Ice Cubers: AR-.....S, AD-.....S,
AY-.....S, ER-.....S, ED-.....S,
EY-.....S, GR-.....S, GR-.....S,
GD-.....S, GD-.....S, GY-.....S,
GY-.....S
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS
ROCHESTER, NEW YORK
Brine Chill Tunnel: MA-1

MANLEY, INC.
KANSAS CITY, MISSOURI
Continuous Frying System: 534-08
thru 534-24

W. MANNHARDT & SON, INC.
CHICAGO, ILLINOIS
Ice Storage Bin: F-.....,
Dispensing: "D", "D-1" Equipment
Ice Storage and Dispensing Bins:
3512, 4712, 5912

MAR-CON WIRE BELT CO.
PORTLAND, OREGON
S/S Mesh Belt: E-.....

MARION MIXERS, INC.
MARION, IOWA
Mixers: "Marion" FP-....., FPS-....

MARKBAR CORPORATION
GARDEN CITY, NEW JERSEY
Continuous Cooker (Konti-Kook):
Series 60-44N
Pork Derinder: VA-500

MARKERT INTERNATIONAL
EDE, HOLLAND
Inside/Outside Final Bird Washer:
4182, BWT10..
Neck Skin Slitter: NS3T..
Neck Cracker: NKTA8..

Automatic Vent Cutter: VCT10..
 Head Cutter/Puller: HT1..
 Opening Cut Machine: OST7..
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).
 Turkey Tendon Puller: PT-5
 Turkey Scalders: SIK-5
 Picking Machine: TF-912

MARKET FORGEEVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500, 1600
 Tilt Skillet (Electric): 1800, 1700
 Steam Cooker: A-1-.....SS, A-1-.....S with Stainless Steel Door
 Automatic Steam Cooker: MFA-1-.....SS, MFA-1-.....S with S/S Door
 S/S Tilting Skillet: 1200
 Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner: 10
 Continuous Hydraulic Stuffer: 519
 Frozen Meat Cuber: 619
 Frozen Meat Slicer: 625
 Delivery Belt Assembly: 725
 Food Pump: 629, 670
 Continuous Vacuumizer: 640
 Twin Piston Stuffer: 700, 770
 Meat Cuber: 620
 Food Pump Hopper: 500
 Stuffer: 600, 607, 200, 270
 Grinder Head: 300
 Air or Hand Operated Plug Valve: 400
 Screw Feed Hopper: 500-A
 Dual Horn Stuffer: 220
 Vacuum Mixer Hopper: 550
 Food Pump: 7000
 Adapter Tube: F-26

MARTIN/BARON INC.SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:
 MBI-.....

MARTIN CONVEYING MACHINERYMANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLISAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.MADISON, WISCONSIN

Sausage Peller: SP12..

MARYLAND CUP CORP.OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.CHURCH CREEK, MARYLAND

S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNSVILLARD, MINNESOTA

Shackle Unloader: 8506-15

MASS TOOL & DIECOUNCIL BLUFFS, IOWA

Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTIONNASHVILLE, ARKANSAS

S/S Chill Tank: TD-84
 Cooked Poultry Parts Deboner: CWM-84
 Belt Conveyor: BC-84

MATEER-BURT COMPANYWAYNE, PENNSYLVANIA

Filling Machine: BURSA
 Mateer/CVF Filler: 31-A, "Neutron" 1000, Neutron-....
 Truopak Rotary Cup Filler: TP-31000 Series

MATERIALS HANDLING DIV. MIDLAND-ROSSCORPORATION, CINCINNATI, OHIO

Meat Dolly: 34-...
 Plastic Meat Trays: 18-465, 18-467
 Tote Boxes: 09-...
 Tote Box Lids: 10-...
 Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-...
 Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...
 Meat Lug w/Drain Holes: 18-...
 Bulk Containers: 22-...
 Bulk Container Lids: 23-...
 Plastic Drums: 21-...
 Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANYTEMPLE, TEXAS

Dumper: H-LET, H, FC, F, LEA, LEC
 Inverter: H-LE
 MTC Hydro-Dumper: LE
 Hydro Dumper: LF, H-LEA, LET, H-LT, H-LC, H-LB
 Hydro Dumper for Combo's: H-LEC
 Vertical Dumper: L-LE
 Hydro Dumper: H-LCI (For Vemag Product Hanging Rack: PH R1
 Hydraulic Dumper: H-LE-S2, H-LE-S3, H-LEC-S2, H-LEC-S3
 Screw Conveyor: MTCS-...., MTCS-16-10
 Belt Conveyor: MTCB-....
 Blender: MTB-....
 Vacuum Mixer/Blender: MTBV-....
 Hydraulic Dumper: H-LE-S4
 Continuous Cooker: MTCC-....
 Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.SCARBOROUGH, ONTARIO, CANADA

Rotary Pump: RPS..

H. MAURER + SOHNE KGWEST GERMANY

S/S Processing Oven, Gas, Steam, or

Electrically Heated: AS-....

MBC EXPERIMENTAL CORP.HACKENSACK, NEW JERSEY

Automatic Filling Machine: A-1
 Ricotta Cheese Dispenser: A-1-F
 Dough Sheeter: MA-1
 Cook Tank: MA-2
 Cooling Tank: MA-3
 Filling Machine: MA-4
 Knife: MA-5
 Conveyor: MA-7, MA-8
 Manicotti Roller: MA-6
 Round/Square Ravioli Machine: 3-100
 Lasagne Cutter: MLC-5

MC MACHINE SUPPLYROGERS, ARKANSAS

Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.QUEBEC, CANADA

S/S Smokehouse Trees: "Sanitree"
 S/S Smokehouse Cages: 2, 3, 4 Station

MC KENNA EQUIPMENT CO.ST. LOUIS, MISSOURI

Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.BENSON, NORTH CAROLINA

Cooker: S-5A, S-15A, S-30A, S-50A

H. L. MCNALLY & SONDES MOINES, IOWA

Filter Assembly w/S.S Screen

MCQUAY-PERFEX, INC.MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice Machines: F-..S-..., FAS-149, FAS-229, FWS-149, FWS-229
 "Crystal Tips" Ice Storage Bins: B-..S-...

MD PNEUMATICS, INC.SPRINGFIELD, MISSOURI

Lobe Line Pump: SP-200, S4-215, S-....

MEASUREMENT SYSTEMS INTERNATIONALSEATTLE, WASHINGTON

S/S Scale Check-Weight: Series MSI-...

MEAT EQUIPMENT PARTS & SERVICE COMPANYWEST CHICAGO, ILLINOIS

Injector: BI-244 (BI-....)
 Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE ABSIMRISHMAMN, SWEDEN

1Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.PALMYRA, NEW JERSEY

Tank Dumpers: ML-30, ML-40, DM-...
 Meat Tumbler: M-...., PM450-2
 Automatic Mold Release: AMR-....
 Vacuum Extendedfall Meat Management: M-VEF-1
 Meat Tempering Tank: TTS-600

Double Incline Belt Transport
Conveyor: DIBT
Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.
LOS ANGELES, CALIFORNIA

Shelf Truck-5 Tier: 20075
Shelf: 20072
Curing Vat: 20017
Offal Pan Rack Truck: 20043
Offal Pan & False Bottom: 20042
Cubed Meat Conveyor: 30004
Semi Live Skid: 20030
Flat Truck: 20020
Beef Boning & Fabricating Conveyor:
7748

Ham Pumping Table: 10119
Tub Truck: 20001
Floor Racks: 10001, 1000
500# Meat Tub Truck: 20003
600# Meat Tub Truck: 20005
1000# Tub Truck: 20007
Utility Table: 10116
Cutting Table: 10111
Order Assembly Truck: 20002
Incline Belt Conveyor: 30005
Hydraulic Stuffers: 40004
(Electric), 40005 (Manual)
"Rex" Silent Cutter w/S/S Bowl:
HK-65
"Inject-Jet" Pickle Injector: 90009
"VacuFresh" Packaging Machine:
S6-Star, 1-25 Interval, PN-30
Double Chamber, 1-20 MIDI
Smokehouse 40166, 40167, 42271,
42273

Vacuum Packaging Machine:
"Vacu-Fresh" Webster Duo 42014,
"Vacu-Fresh" E 42085,
"Vacu-Fresh" SPDK 42087,
"Vacu-Fresh" Piccolo 42009,
"Vacu-Fresh" SH
Vacu-Fresh: Piccolo 42018
Vacu-Fresh Westar Duo: 42035
Vacu-Fresh Packaging Machine: SF,
1-22, PN-20, Maxi-Pack
Vacuum Packaging Machine: 1-18 Mini
Dicers: TA 108/3, TA 108/4, TA 120,
"Cubemat" 150/170
Dicer/Slicer: Piccolo II, Derby,
Sprint, Cubemat 144, Unimat 120
Water Bath Shrink Tank: 42081,
42082
Sausage Filler: 40240, 40241,
40243
Continuous Vacuum Stuffer: 40230
Vacuum Tumbler: "Vario-Vac" 650,
350, 1000, 1500, 2200, 3100,
4400, 6600, 11000
Meat Slicer: TK-...-2, TPS-...
Pickle Injector: "Inject Jet"
90009.., Inject Jet" 90009-D...
Vacuum Meat Tumblers: 42310,
42311, 42312
Smokehouses: 40117, 40118, 42267
Dicer: Cubemat: 120
Vacuum Packaging Machine: Vacu
Fresh Duomat II & III
Continuous Vacuum Stuffer: 40232,
40223, 40234
Vacu-Fresh Vacuum Packaging Machine:
"GASTRO"
Cutmaster Bowl Cutter: 42375
Vacuum Packaging Machine: "Vacu-

Fresh" Piccolo" C-10-H, "Vacu-
Fresh" C-50D, U&W Webster Duo
CD-110
S/S Blender: B-..., B-...
S/S Blender: B5000, B6000
Vacuum Packaging Machines:
"Vacu-Fresh" I-20, E-50-D, E-60-D,
E-110
Sausage Stuffer: 40027, 40028, 40029
Steak Flatteners: SPR

MEAT SEAL PROCESS, INC.
CRANFORD, NEW JERSEY
Gatineau Vacuum Packaging and
Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION
GAINESVILLE, GEORGIA
"Yieldmaster" Separator: C
"Yieldmaster" Skin Dewatering
Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS
CORP., DANBURY, CONNECTICUT
Meat Massager: MC-...
Incline Tables: MR-..., MR-20S
Pickle Injector: MI-...
Lifter Dumper: MSL-..., MSD...
S/S Tank: ST-20
S/S Smoke Cart: SC-4
Vacuum Tumbler: VT-10, VT-...
High Lift Vat Dumper: CVD-...
...-HL, MSVD-...-HL
Double Agitator Blender:
MSD-...-...

MEAT TECHNOLOGY
DU QUION, ILLINOIS
Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.
ATLANTA, GEORGIA
Pork Skin Fryer: PSF-...
Oil Holding Tank: OHT-...

MECHTRONICS INDUSTRIES
WEST CHESTER, PA
Conveyor: 752, 752-A, "Inter-Stack"
Conveyor: 250, 300
Meat Patty Paper Interleaver: IL-900
Inter-Stack Conveyor: 120/150
Interleaver Conveyor: IL 100

THE MEAT COMPANY
SHAWNEE MISSION, KANSAS
S/S Meat Vat: 1000, 1001
Lazy Susan: 2001-.-SS, 2001-.-G
Dump Buggy Cart: 1400, 1600

MEGA-PACK LTD.
GRESHAM, OREGON
Smokehouse: MV-..., CH-..., CV-...

MENASHA CORPORATION
SCRANTON, PENNSYLVANIA
Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.
MENTOR, OHIO
Ham Slicer: HM-100

MEPSCO INC.
WEST CHICAGO, ILLINOIS
Tenderizer: CT-31

MERCER TOOL CORPORATION
AMITYVILLE, NEW YORK
Manual Bench Sausage Stuffer: Dick
S/S

MERRICK SCALE MFG. CO.
PASSAIC, NEW JERSEY
Scale - Continuous Weigh Feeder:
950
Continuous Weigher (Open Style):
950

METAL MASTERS FOOD SERVICE EQUIPMENT
CO., INC., SMYRNA, DELAWARE
Cutting Tables: CT-...
Chopping Tables: BT-...
Shelving w/carts: Series S, A, CC,
EU, U, DR, DS, DT, MDR

METALS, INC.
ROCKY MOUNT, NORTH CAROLINA
S/S Tables: M-..., M-...SB,
E-..., E-...SB
S/S Tables w/Cutting Board Tops:
CTM-..., CTM-...SB, CTE-...,
CTE-...SB

METRAMATIC CORP.
LANDING, NEW JERSEY
Check Weigher: 300 Series, 1300
Series, 1800-SS Series,
"Weightec" II-SS, "Weightec"
III-SS, "Weightec" IV-SS,
"Weightec" V-SS
Check Weigher: "Weightec" LWSS.,
"Weightec" LWSS., "Weightec"
LWSS...
Line Divider: LD-...
Metal Detector (w/Search Head and
Controls): MMD-.-SS
Metal Detector System (w/Conveyor,
Search Head and Controls):
MDC-.-SS
Medium Weight Checkweigher (For
Packaged Product Only): MW-II,
MW-III, MW-IV, MW-V
Weightec: HW-...SS

METRO EQUIPMENT CORP.
SUNNYVALE, CALIFORNIA
S/S Portion Control Scale: CW-../SS,
CW-../SS/A-...
S/S Baker Scale: SM-...,
SM-../A-..., DSM-..., DSM-../A-...
Bench Dial Scale:
BD/11-.../A-8/A-6/A-...,
BD/11-.../A-8/A-7/A-...,
BD-.../A-8/A-6/A-...,
BD-.../A-8/A-7/A-...
S/S Digital Bench Scale
S/S Digital Scale: SPC-32,
SPC-64/A-222
S/S Washdown Printer: SS-503
Digital Weight Indicator: SEP-..K,
SEP-..K/A-..., SOLO-..K,
SOLO-..K/A-...
Electronic Bases: SAC-2015,
SAC-2015/A-..., SAC-3020,
SAC-3020/A-...
Digital Scale: LCD-10, LCD-32,
LCD-20, DSY-..., DSY-../A-280
Scale: DSY-...
S/S Digital Scale: SPC-64

Accu-Weight Digital Scale: CDS-...
 Accu-Weigh Digital Weight
 Indicators: SX-...K, SX-...K/A-...,
 SX-...K/IB, SX-...K/IB/A-...
 Accu-Weigh Scale: SKY-5, SKY-32
 Accu-Weigh Digital Scale: SPAK-...

METRONICS, INC.

CEDAR FALLS, IOWA

Loin Pull & Rib Cut Machine:
 LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S
 "Supra Erecta" Metro Seal (To be
 used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used
 only for packaged product.)

METTLER INSTRUMENT CORPORATION.

HIGHTSTOWN, NEW JERSEY

Scale: PS-15
 Scale: PR-700 (to be used with
 suitable stand)
 Scale - Electronic Balances:
 PC-..., PC-..., PC-...-03,
 PC-...-03 (With S/S platform and
 suitable stand.)
 Multi Scale Weighing Platform:
 EB60-SS, EC240-SS, ECC600-SS
 FEHD Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor:VF-...

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

Meat Pump: 120
 Chub Chiller: 1-6M, 2-12M, 3-18M,
 4-24M
 Cooker: CKRS-. PM, CKRW-. PM
 Chiller: CHR-.. PM, CHR-.. PM,
 CHRG-.. PM
 S/S Insulated Chill Tank: ICT
 S/S Cook Tank: ICKRT
 S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Eviscerating Machine: Apollo-72,
 Apollo IV, U-80, (Manual
 positioning of viscera for
 inspection necessary.) (Surfaces
 of machine contacting carcass
 must be sanitized between each
 use with 180 F. water or
 solution of 20 ppm residual
 chlorine at point of use.)

Disc Pickers: JM-..., JMKD-...
 Broiler Unloading Station 180F:
 US-2

Poultry Scalders: SC-1

Automatic Head & Windpipe Puller:
 HP-2

Automatic Electric Waterbath

Stunner: AS-2 (Water level must
 not exceed 1/4" depth above screen.)

Automatic Opening Cut Machine:
 "Jupiter" III (Surfaces of

machine contacting carcass must
 be sanitized between each use
 with 180 F. water or solution of
 20 ppm residual chlorine at point
 of use).

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:

PS-II (Personnel must be
 provided to trim portions of
 digestive tract not removed by
 the machine and must be in
 addition to the auxiliary
 peeler.)

Automatic Vent Cutter: VC-II

(Surfaces of machine contacting
 carcass must be sanitized with
 180 F. water or solution of 20
 ppm residual chlorine at point of
 use.)

Reprocessing Station

w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,
 AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

Automatic Bird Bagger: BB-1

Automatic Bird Bagga: PM-80

Automatic Bird Bagga: 05-51-02

Screw Chiller II: MSC-II

Inside/Outside Final Birdwasher:
 BW-2

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting
 of - Weighing Machine: HB-83,
 Line Clearer: LC-101, Weighing
 Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:

06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:

06-08-01

Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.

LIVINGSTON, NEW JERSEY

Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.

MORTON GROVE, ILLINOIS

Revolving Tray Oven: NY-....,

KY-....

Rack Oven: NY-.

MID-STATES ENGINEERING &

MANUFACTURING, INC., MILTON, IOWA

Dumping Buggy: MS100B-U

S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION

HIGHWOOD, ILLINOIS

Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.

MASSILLON, OHIO

Sifter's Model 25S, 55S

Portable Vibrating Screening

Equipment: MR 605158R5, MR-....,
 ME-..

MILE HIGH EQUIPMENT CO.

DENVER, COLORADO

"Ice-O-Matic" Ice Machines:

B-....W-SS, B-....A-SS, B-....W,
 B-....A

Ice Cuber w/Bin: C-..H-A-P

Ice Flaker w/Bin: F-....A-..P,

F-....W-..P, F-....A-..F,

F-....A-..P, F-....W-..P,

F-....W-..F, F-....A-..S,

F-....W-..S

Flaked Ice Maker Dispenser:

FD-....A-P, FD-....A-S,

HD-....W-P, HD-....A-P,

HD-....A-S, HD-....W-S

FD-....W-P, FD-....W-S

Ice Cube Machines: C-..F-A-P,

C-..F-A-S, C-..H-A-P, C-..H-A-S,

C-..F-A-P, C-..F-A-S,

C-..H-A-P, C-..H-A-S,

C-..F-W-P, C-..H-W-P,

C-..F-W-P, C-..H-W-P,

C-..F-R-P, C-..H-R-P, C-..F-R-P

Ice Cube Machines: C-..F-W-S,

C-..F-W-S, C-..H-W-S,

C-..H-W-S, C-..H-R-S, C-..F-R-S,

C-..H-R-P, C-..F-R-S,

C-..H-R-S

Modular Ice Flakers: MF-....-R-P,

MF-....A-P, MF-....A-P,

MF-....W-P, MF-....R-P,

MF-....A-P, MF-....A-S,

MF-....W-P, MF-....R-S,

MF-....R-F, MF-....W-S,

MF-....W-S

Ice Flaker: FC-....A, FC-....A,

FC-....W, FC-....W

Ice Bins: B-..-P, B-..-S

MILL SUPPLIES INC.

ORLANDO, FLORIDA

Conveyor Belt (Food Contact):

X-300, X-400

MILLARD MANUFACTURING CORP.

OMAHA, NEBRASKA

S/S Flat Wire Belt Conveyor: CV-5200

Rod Bed Smooth Top Belt Conveyor:
CV-3100
Continuous Poultry Cooker: FRE-200

B&N MILLER, INC.
BOSCOBELL, WISCONSIN
S/S Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control: 100
Basting Injection Machine: 300

MILLER METAL FABRICATORS
STAUNTON, VIRGINIA
S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING
CO., ST. PAUL, MINNESOTA
Box Sealers: Series S-610, Model
275, 477
Gauge Insertion Machine: 1, 4650
DR, 4650 DRA, 4670 DRA
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS, TKS,
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.
WESTMINSTER, CALIFORNIA
Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.
NAGATAKU, KOBE, JAPAN
Belts (Food Contact): White, 2, 3
or 4 Ply: F-CON-5L (Belts with
cotton carcasses must have edges
sealed with chemically acceptable
compound.)

PATRICK J. MITCHELL CORPORATION
SEATTLE, WASHINGTON
Freezer Pan: 310E
IQF System Divider: "Fish Fall Out"

MIXING EQUIPMENT COMPANY
ROCHESTER, NEW YORK
Portable Mixers: UNS-A, UNS-.,
UND-A, UND-.
Mixer: "Lightnin" UNAR-., UNAG-.,
XJQ-..

MO TEC, INC.
MT. VERNON, MISSOURI
Individual Off-Line Pressure Bird
Washer with Chlorinator: TC-100,
C-100

MODERN WELDING COMPANY, INC.
NEWARK, OHIO
S/S Vat: MW-8401, MW-8407, MW-.,.,,
MS-...

JOHN MOHR & SONS - HYDRAPHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydraphone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL, BCL,
DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head

"Hydraphone" Tendon Puller: TP-FP
Shrink Tunnel: HST-..
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydraphone" Turkey Hock Cutter
HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: C-..

MOL BELTING COMPANY
GRAND RAPIDS, MICHIGAN
Belting (Food Contact): .LR5/OW,
.R5/5W, .R5/OW, .R3/OW
Belt (direct food contact):
Thermo-King H, 2H15/1W/NV,
3H15/1W/NV, 3R10/OW
Belt (direct product contact):
2R2/OW/U, 1R3/OW/U

MOLDED FIBREGLASS TRAY CO.
LINESVILLE, PENNSYLVANIA
Food Trays: 30., 33.
Tote Boxes: 7-..
Tote Box Lids: 7-..

MOLDTEX, INC.
PUTNAM, CONNECTICUT
Polyurethane Solid Round: 1/8" thru
9/16"
Polyurethane V Belting: "A", "B",
"C"
Belts (Food Contact): Moldex Flat
E, T

MOLINE COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1
Reversible Dough Sheeter: 550, 550B,
550C

MONFORT OF COLORADO
GREELEY, COLORADO
Plastic Belt Product Conveyor: E-101
Conveyor: MGL-.,.,, MGL-.,.,.

MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
S/S Gas Ovens: S115, S115A, S115S,
S136, S236, S2115A, S2115S,
SP115, SP115A, SP115S, SP136,
SP236, SP2115, SP2115A, SP2115S
S/S Electric Ovens: SEK15A,
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.
MANCHESTER, CONNECTICUT
Air Operated S/S Plug Type (with
sanitary type end connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.
RALEIGH, NORTH CAROLINA
Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F
Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-...HSS
Continuous Belt Freezer: SMF-....
Giblet Chiller: GS-..MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-.,.,
H-..T, NIM-..H-..T, NIM-..H-..
..T, PIM-..H-..T, PIM-..H-..
..T, PIM-..H-..T
Ice Maker (Ice Master): NIM-.,.,.,
NIM-.,.,.,, NIM-.,.,.,,
NIM-.,.,.,, NIM-.,.,.,,
NIM-.,.,.,,
Ice Maker (Ice Master): PIM-.,.,.,,
PIM-.,.,.,, PIM-.,.,.,,
PIM-.,.,.,, PIM-.,.,.,,
PIM-.,.,.,,
Ice Surge/Storage Bin: B-..

MORRISON COMPANY, INC.
ANTHONY, KANSAS
Belts, Food Contact:
OHGR-2 (White)
OHGR-3 (White), OHGR-2MC,
OHGR-3MC, OHGR-3-Tan
Belts (Direct Food Contact):
OHGR-2VG, OHGR-3VG, OHGR-2LG,
OHGR-3LG, OHGR-2LR, OHGR-3LR,
OHGR-3LGM, OHGR-3LRM,
OHGR-3LR-TAN, OHGR-3MC-Tan

MORRISON WEIGHING SYSTEMS, INC.
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brinemaker: P-2, EP, EP-2, ES,
FC-1015
Fluitron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCROW, IMCO
Meat Pomp: 402

MOYER DIEBEL CORPORATION
AMHERST, NEW YORK
Turnover Machine: E200MPP(A), PM-3,
PM-4
Dough Sheeter: PM-1, PM-2

MRM/ELGIN PACKAGING MACHINERY
DIV. OF DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
Filling Machine: R-50-V
Filler: 68177

Vacuum Cleaner: Air Vent, 1093

- N -

M-TEK INCORPORATED
EAST DUNDEE, ILLINOIS

Vacuum Bag Sealer: Corr-Vac Mark I,
Mark II, Mark III

PAUL MUELLER COMPANY
SPRINGFIELD, MISSOURI

Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt
Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SCI
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chill Tanks: 304-4, 304-5,
409-4, 409-5
S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-....
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank:
RH-P
Horizontal Storage Tank: "SHW"
Stainless Steel Cooker: RCW
Cook 'N Cool: CNC
S/S Meat Rack
S/S Transfer Cart
Silo Storage Tank: SVW
Falling Film Chiller: FFC
S/S Plate Heat Exchanger: AT100W
S/S Food Grade Tanks: Porta-Tanks
Falling Water Chiller: NS8-R

MULCO ENGINEERING
ATLANTA, GEORGIA

Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.
LOS ANGELES, CALIFORNIA

Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.
AMARILLO, TEXAS

Tendon Spinner: 2436

MULTIVAC, INC.
KANSAS CITY, MISSOURI

Packaging Machine: "Multivac" AG-6,
AG-8, AG-80, AG-800, A200, A-300,
A-400, AB-100, M-8., M-8..D,
M8..., M8.../..., M-72, R-7.,
R-5..., R-80
Sealing Machine: "Multivac" AG-4,
B-6, BG-6, R-67, R-70, AGW, AGV,
AG-5, B-7, AG-500, AG-900
Rollstock Vacuum Packaging Machine:
"Multivac" M100

MUNSON MACHINERY COMPANY INC.
UTICA, NEW YORK

Rotary Mixer: 700-TSS

MURPHY STR
ST. JOSEPH, MISSOURI

Segmented Tooth Roller: M-15

MURZAN INC
NORCROSS, GEORGIA

Sanitary Double Diaphragm Pump:
DL-...-SL, PI-...-SL, PI50DL, PI50SL

N & W PACKAGING SYSTEMS, INC.
KANSAS CITY, MISSOURI

Form, Fill, and Seal Packaging
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.
CHICAGO, ILLINOIS

Rotary Filling Machine
(Powder/Granular) Model:
"Sanifill"-..

NANTSUNE IRON WORKS COMPANY, LTD.
OSAKA, JAPAN

Meat Slicer: "High Clean" NHC
Slicer: NHC-U

NATIONAL CONTROLS, INC.
SANTA ROSA, CALIFORNIA

Drum Fillers: 22-MCSSF, 22-MTFF,
16-MTFF, 16-MCSSF, 20-MTFF,
24-MTFF
Dual Scale Filling System:
23TFF2-E
S/S Scales: 3207, 3224, 3234,
3250, 3220-10, 3220-25, 3220-50,
220-100, 3260, 3255/58
Scales (with suitable stand):
3230, 3240, 3241
Weight Meter: 5786
Electro scale: 475

NATIONAL CYLINDER GAS
KING OF PRUSSIA, PENNSYLVANIA

Nitrogen Freezer: (Ultra-Freeze)
2-10, (Ultra Freeze) 2-10-7S,
(Ultra-Freeze) 2-20,
(Ultra-Freeze) 4-30

NATIONAL INDUSTRIAL MFG.
BURLINGAME, CALIFORNIA

"Nico" Broilmaster: 2500-S,
1000-L, 1200-S, 3700-S, 4900-S
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.
BALTIMORE, MARYLAND

Sanitary Filling Valve: SAN-60
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.
WARREN, MICHIGAN

Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY
HINGHAM, MASSACHUSETTS

Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.
CONYERS, GEORGIA

Spiral Ham Slicing Machine:
HA-10069

NEBCON MATERIAL HANDLING SYSTEMS
OMAHA, NEBRASKA

Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910

NEBRASKA CONVEYOR INC.
COUNCIL BLUFFS, IOWA

Stainless Steel C Hook/Knife

w/Sterilizer: 604C
Hide Puller: 643
S.S Tripe Scalding: 610
Lazy Susan: 685
S. S. Packing Table: 517
S. S. Slat Moving Top Table: 634
Belt Conveyor: 680
Vat Dumper: 1023
Boning Table w/Cutting Boards: 509
Jaw Puller: 725

NELGO MANUFACTURING
WAKURASA, INDIANA

Smoker/Cooker: SS-2

NESTAWAY, INC.
CLEVELAND, OHIO

Wire Container "Smokrak":
....NY/CR,SS
Wire Container "Chilrak":
....NY/CR,SS

NESTIER CORPORATION
MILFORD, OHIO

Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Meat Lugs 01-..., 07-..., 11-...,
17-..., 18-..., 04-...
Containers (w/optional lids):
47-....

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY

Load Cell Scales (With Suitable
Stand) DS-6-30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000
Electronic Platform Scale: DS-410

NEW LONDON ENGINEERING COMPANY
NEW LONDON, WISCONSIN

Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS
CALIFORNIA, MISSOURI

Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY
KANSAS CITY, MISSOURI

Sup-R-Clean Food-Veyor: WSC12-24-12,
WSC18-16-12
Gizzard Skinning Machine: 1350-..
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS INC.
(Formerly NIJHUIS SCHLACTTECHNIEK,
LICHTENVOORDE, THE NETHERLANDS)
HOLLAND, MICHIGAN

Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, N-...-D
Moving Top Table w/Washer:
NMTT-...
Multi-Purpose Polishing Machine:

"Nijhuis" NPM-..
 Nijhuis Singeing Machine: NSF
 "Spitfile" -..
 Nijhuis Scalding Tank: NST -...
 Scalding and Dehairing Machine:
 NHDGE-...., NHDGG-....,
 NSLSE-...., NSLSG-....
 Infra-Red Carcass Sterilizer:
 NIFR-....
 Back Fat Sheetening Slicer: 1-A

NIJHUIS SCHLACHTTECHNIEK

LICHTENVOORDE, THE NETHERLANDS
 Nijhuis Automatic Scalding Tank:
 "Turn-O-Matic" NTOM-....
 Dehairing and Flaming Machines:
 "Goliath" NDF-....-D, N-....-D
 Moving Top Table w/Washer:
 NMTT-...
 Multi-Purpose Polishing Machine:
 "Nijhuis" NPM-..
 Nijhuis Singeing Machine: NSF
 "Spitfile" -..
 Nijhuis Scalding Tank: NST -...
 Scalding and Dehairing Machine:
 NHDGE-...., NHDGG-....,
 NSLSE-...., NSLSG-....

NITTA INDUSTRIES CORPORATION (FORMERLY NITTA BELTING CO., LTD.)

OSAKA, JAPAN F-541
 Belt (Food Contact): White NLG.
 WU-12BK, WU-12AK, CC-7AK, CC-6AK,
 CC-12AK, EC-20B

NITTA INTERNATIONAL, INC.

NORCROSS, GEORGIA
 Belts (Food Contact): WU-6A,
 WU-6AK, WU-12A, WU-12AK, WU-12B,
 WU-12BK
 Clina-12UF, 12CF, 20CF, 30CF,
 07UF, 07CF, 06CF
 Espot-20CC, 30CC, 40CC, 55CC,
 81CC
 WF-07UF, WF-12UF
 Belt (Direct Food Contact): WFS-10
 UF

FRITZ NORBURY CO.

PINEVILLE, LOUISIANA
 Hand Activated Hand Wash Valve
 (Used with proper pressure
 regulator on water supply line):
 FN-100

NORDSON CORPORATION

AMHERST, OHIO
 S/S Pump: 64B
 Spray Gun Assembly: A7A
 Air Elevator for Pump: 64B
 Spray Gun: NPE-2A
 Agitated Hopper: NPE-H3
 Heater: NH-4
 Filter S/S: 161510
 Circulation Valve Kit: 244778,
 244780

NORDSON CORPORATION

NORCROSS, GEORGIA
 Bone Foam/Foam Melt System:
 "Nordson" 130, 150, 170 (Product
 label shall indicate presence of
 "Bone Foam".)

NORMAN MACHINERY COMPANY

NEWARK, NEW JERSEY
 Mixers: 150, 400, BDSL-....,
 BDHL-...
 Hi-Speed Mixers (Impeller and
 impeller drive assembly must be
 disassembled daily for cleaning
 and inspection): DS-...., DH-....

NORR ENGINEERING-MANUFACTURING CO.

FORT WAYNE, INDIANA
 Flexible Packaging Machine: Series
 F

NORTHFIELD EQUIPMENT & MFG. COMPANY

NORTHFIELD, MINNESOTA
 Freezer Belt (Food Contact):
 Omni-Grid, Omni-Flex, S, G
 Freezer: Spiral (Acceptance applies
 to the conveyor only. Each
 installation must be reviewed by
 the Equipment Group.)

NORTH STAR ICE EQUIPMENT COMPANY

SEATTLE, WASHINGTON
 Ice Maker: 60, 10, 20, 40, 90
 Ice Rake & Elevator System:
 R15/17-73
 Pneumatic Ice Conveyor: PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.

OMAHA, NEBRASKA
 Paunch Umbrella Washer: PU-74-1
 Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY

SPRINGFIELD, MISSOURI
 Batter and Breeding Machines: 71-A
 Gas Fired Oven: 363GO
 Fryer (Gas): NF-3410
 Shaker-Sifter: NRDS-14
 Drum Breader and Batter System:
 NRD-14, NRDB-14
 Fryer (Gas) With Storage Tank:
 NF-....
 Fryer (Electric) With Storage
 Tank: NFE-....
 Continuous Oil Filter: "Filter
 King" NF-....
 Infeed Transfer Conveyor: NT-....
 Pack-Off Conveyor: NP-....
 Shuttle Conveyor: NSC-....
 Spreader Conveyor: NSPC-....
 Combination Vat Dumper: NCVD-....
 Conveyor Inspection Trim:
 NCIT-....
 Rotary Blancher: NRBL-....
 Dewatering conveyor: NDC-....
 Conveyor: NC-90-....
 Cooling Conveyor: NCC-....
 Column Dumper: NCD-....
 Lazy Susan: NLS-..
 Preduster: NDP-..
 Batter and Breeding Machine: SK-8,
 SK-14
 Countertop: "Lil Breader"
 Continuous Fryer Reserve Tank:
 NF-...., NRT-....
 Oven: 3600
 Mixer/Blender: NMB-....
 Mixer/Blender: NMB-....
 Oven: NO-....
 Preduster: NPD-....
 Infeed Conveyor: NC-....

Pack Off Conveyor: NPC-....
 Batter Breeding Machine: "Lil
 Breader"
 Batter Breader: SK-....
 Stack Freezer Conveyor: NSFC-....
 Batter Applicator: NBA-....

NOVEX, INC.

WADSWORTH, OHIO
 Conveyor Belt (Food Contact):
 "Novitane" FG95A, FG-55D, FG,
 FG-40/85-COS, FG-40/95-COS,
 FG-90/85-CBS

NU-MEAT TECHNOLOGY

SCOTCH PLAINS, NEW JERSEY
 Conveyor Cuber: "Convey Cuber"
 Power Knife: "Nu-Meat" PLF-78, DA88

NUNNERY-FREEMAN COMPANY

HENDERSON, NORTH CAROLINA
 Grill: (Electric)
 Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS

WESTCHESTER, PENNSYLVANIA
 Grill: (Turmix)

NUTEC MANUFACTURING

ORLAND PARK, ILLINOIS
 Patty Machine: Nutec 1A

NUTRIDAN ENGINEERING A/S

DENMARK
 Bacon Press: IV

NU-VU FOOD SERVICE

MENOMINEE, MI
 Oven: BO-16R

N. V. GEBROEDERS NAEFF

LOCHEM, HOLLAND
 "Naepo" Cutting Boards

- 0 -

OAKES MACHINE CORPORATION

ISLIP, NEW YORK
 Continuous Mixer: 14MC15A

ODENBERG K & K

SACRAMENTO, CALIFORNIA
 Processor Cooker: 15-....

ODEN CORPORATION

BUFFALO, NY
 Pro/Fill (used w/NEMA 4/12 control
 cabinet): 5000
 Pro/Fill: 3000

OHAUS SCALE CORP.

FLORHAM PARK, NEW JERSEY
 Scales: 88..F, 88..Series
 S/S Platform Scale (w/I 20W
 Indicator): WB.., WB..., WBS..
 WBS...

O. H. I. CO.

STOCKTON, CALIF.
 Pole Dumper: PD-6E
 Blender: B2E, B3E, B5E, B15E
 Vacuum Blender: VB2E, VB3E, VB5E,

VB15E
Oven: SSH-110
Tenderizer "Rollo Massage" M-1
126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000
Screw Conveyor Metering Device:
M-D301

OHIO CREAMERY SUPPLY

CLEVELAND, OHIO

Sanitary Liquid Holding and Transfer
Tank: ...GAL

OLD RANCHERS CANNING CO.

UPLAND, CALIFORNIA

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906,
999-NSF, 1016 RR, 906GF, 1080,
1006

Slicer: 797S, 797SG

Trayveyor: 54-...

Transfer Pump: 58-030

Piston Filler: 60-040

Heat Sealing Assembly: 713506,
713561

GEORGE J. OLNEY, INC.

WESTERVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope: 1F13D3-60 (USDA
inspectors at plants using this
device must be trained and be
proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S

BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMEKO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076

Landing Table: 1065

Lazy Susan Table: 1077

Boning Table: 1061-A, 1061

Fat Grinder & Pump Ass'y: 1078

Sheep Viscera Inspection Table: 678

(Sanitized with 180 F. water.)

Cattle Head Flush Cabinet: 689-A

Snout Stripper: 248

Hog Viscera Inspection Table: 218,

219 (Sanitized with 180 F.
water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A

Tripe Inspection Rack: 713

Meat Tumbler

Head Flush Booth: Sheep

Hide Puller (OMEKO-ARMOUR): 711

Fat Conveyor: 1064-A

Vat Dumper: 1125

Tripe Scalding: 643

S/S "V" Type Tripe Scalding: 642

Paunch Table: 682

Belly Roller: 422
S/S Flight Table: 404
Tripe Umbrella: 644
Head Flush Cabinet: 688
Head Work-Up Table: 686
Jaw Puller: 691
2-Section Fat Box: 684
Tongue Wash Tank: 704
Pluck Table: 685
Condemned Head Truck: 692
Head Splitter: 712
Beef Viscera Inspection Table: 670
(Sanitized with 180 F. water.)
Fat Wash Box: 220
Hog Head Splitter: 228
Automatic Hog Head Splitter: 229
Belly Roller: 407
Viscera Separating Table: 221
Meat Wash Table (3 Compartments):
232
Perforated Top Table: 126
Trim Table: 2212
Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249
Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412
Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419
Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087
Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074
Dry-Off Unit: 1075
Perforated S/S Top Table: 686-A
Truck: 1606, 1607, 1602, 1603,
1604, 1605, 1608, 1609, 1612,
1613, 1614, 1616, 1618, 1617,
1624
Tongue Hook: 827B
Hide Puller: 702
Dump Bucket (Bottom): 1002
Round Nose Truck, S/S: 1610
S/S Boning Table: 125, 1060
S/S Utility Table: 121
Belly Knife: 421
Square Nose Truck, Galvanized:
1611B
Square Nose Truck, S/S Body: 1611
Sausage Truck: 1600-1601
Hog Polisher: 213, Brush Type 216
S/S Vat: 1100
Beef Carcass Washer: 725
Sheep Carcass Washer: 727
Beef Head Washer: 726
Heart Slasher: 230A
Heart Washer: 230B
Market Truck: 1044 Special
Spike Hog Head Workup Conveyor: 250
Tables: 122, 123, 124
Meat Wash Sink: 202
Chitterling Dewatering Machine: 247
Dyna Jet Tripe Washer: 729
S/S Fresh Meat Trees: 140, 141
Lazy Susan: 218
S/S Poultry Chill Vat: 1101
Metal Slat Trucks: 1626, 1627
Table Model Cut-Off Saw: 424
Gambrel Cord Cutter: 403
Hog Hide Puller: 280 and 280-A
(This is with the understanding
that the puller will be installed

sufficient distance from the
center line of the rail to
preclude contact of the carcass
with the pulling mechanism and
will be operated in a manner to
preclude carcass contamination
from falling debris and other
foreign material).

Wire Mesh Conveyor: 1085

Belt Conveyor: 1057

Ham Cut-Off Knife: 425

Bagging Hopper: 161

Liver and Lung Slasher: 242

Stationary Hog Viscera Inspection
Table: 222

Fat Pump: 1086

Automatic Hog Stamper: 285

Hog Scalding Tub: 205

Final Hog Wash Cabinet: 730

Hog Spray Cabinet: 738

Glycol Chiller: 1084

Electric Stimulator 625A, 625

(Automatic), 625C

Trim Bin W/Discharge Screw: 1088

Pneumatic Divert System: 1059

Rotary Snout Puller: 244

Rotating Head Splitter: 228

Automatic Hog Singer: 215-2

Up-Type Hide Puller: 710

Hog Polisher: 287

Hog Pre-Dryer: 288

Hog Carcass Pre-Washer: 288

Hog Carcass Air Pre-Dryer: 217

OP/TEC, INC.

MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

OSSID CORPORATION

SCOTLAND NECK, NORTH CAROLINA

Stretch Wrapping Machine: 500

Sealing Unit: 500

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,
MDBC, MFCB

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200

Series, 46-400 Series, 58-200

Series

Gas Flush Tunnel: 10-..

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACHECO, INC.

HACKENSACK, NEW JERSEY

Manicotta/Cannelloni System:

MCS-2-12-6000 consisting of

Dough Sheeter: SH-2-12-6000

Blanching Tank: BT-2-12-6000

Cooling and De-Starching Tank:

CD-2-12-6000
Process Conveyor: PC-2-12-6000
Filler Pump: EK-2-12-6000
Flipper Roller Mechanism:
FR-2-12-6000

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFV
Proter Vacuum Packaging Machine:
P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30
Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poultry
Inspection Manual.

PACK WEST MACHINERY CO., INC.

PASADENA, TEXAS

Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY

EAST LONGMEADOW, MASSACHUSETTS

Packaging Machine: BW-6, TWH-S
Wrapping Machines: 6-U, 6-UE,
6-UES, UE-6A

PACKAGING AIDS CORP.

SAN RAFAEL, CALIFORNIA

Vacuum Sealer: 73VS, ..VS..

"Impulse"

Vacuum Barrier Sealer: 73VBS,
..VBS.. "Hot Bar"

Audionvac: VM 101, 151, 201

PACKAGING EQUIPMENT SALES

IVYLAND, PENNSYLVANIA

S/S In Feed Conveyor: PFM-2000
Horizontal Wrapper: PFM-200
Ameripak Horizontal Wrapper: PFM-50,
PFM-200

PACKAGING RESEARCH CORP.

DENVER, COLORADO

Fillers: PRC-F, PRC-P, .S-.,
..S-., .SB-., ..SB-., 4PSB,
8PSB

Pressure Regulating Accumulator:

216PR, 300PR

Pressure Regulator: 10PR

Vertical Powered Screw Hopper:

VPSH-H, VPSH-E

"Versaform" Former: VF-....

PACKAGING SYSTEMS/3M

ST. PAUL, MINNESOTA

Sealing Machine (S-647 "L" Clip
Applicator) 5790

PACKERS DEVELOPMENT CORP.

ROCHESTER, NEW HAMPSHIRE

Air Operated Skinning Knife:
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.

OMAHA, NEBRASKA

Neck Pins: RMB-1

FL Type Head Inspection Stand: 1730

Flat Top Tables: FT-....,

FT-...., FTBS-....,

FTBS-....

Cutting Board: "Packers" 60750,
60751-E

Maja Skinning Machine: FIM436

Derinding Machine: ESB440, SBA410,
SBA415

Automatic Derinding Machine:

VBA600A, BVA700A

Derinding Machine: ESM-435, VBA-500A

Skimming Machine (membrane): FEM 436

Maja Ice Machine: SA-....

Storage Container: E-...

Evaporator: RVE-....

Airless Membrane Skinner: "Maja"
EVM-437

PACKERS MACHINE AND MFG. CO.

TOLEDO, IOWA

Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE

FRANKSVILLE, WISCONSIN.

Plastic Sealer: 4

Meat Sealer: Poly-Motor-Jaw

Band Sealer: 6000

PACMAC INC.

FAYETTEVILLE, ARKANSAS

Wrapping Machine: 9000

PADGETT-SWANN MACHINERY COMPANY, INC.

TAMPA, FLORIDA

Conveyor: HBC-...

P.A.L.G.A.

AVIGNON CEDIX, FRANCE

Mini Brochetteur: 36/FF

Auto Brochetteur: 64-FF

PALLET DEVELOPMENT, INC.

AMBRIDGE, PENNSYLVANIA

Plastic Pallet (For Packaged
Product Only): 300

PALMIA, AB

SODERHAM, SWEDEN

Grinder: "Palmia" P-250, P-300,
P-400

STEPHEN PAOLI MFG., CORP.

ROCKFORD, ILLINOIS

"Paoli" Deboning Machines: 19A,
20A, 21A, 19AF, 20AF, 21AF, 19,
20, 21

Deboning and Desinewing Machines:
"One Step" 19, 20, 21, 22, 22-H,
23

PARAMOUNT PACKAGING CORP.

CHALFONT, PENNSYLVANIA

Poultry Loading System: 1500

Pad Dispenser: 1500A

Para-Loader: 2000

J. C. PARDO

BALTIMORE, MD

Combination Tumbler Chiller/Cook
Tank: CKCT/TC

PARK RUBBER COMPANY

LAKE ZURICH, ILLINOIS

Cutting Boards: Cut-Rite, Simona
2000

J. E. PARKER AND COMPANY

EATON, OHIO

Poultry Broth Concentrator: JDC-361

PARKSON CORPORATION

FT. LAUDERDALE, FLORIDA

Rotary Screen: 2000X

PARSONS AUTOMATIC SCALE COMPANY

BERKELEY, CALIFORNIA

Macaroni Scale

Scale Assembly EL-WA

PARTCO, INC.

ORLAND PARK, ILLINOIS

Perforator Cuber: PC-28

PASCO MANUFACTURING INCORPORATED

OCONTO FALLS, WISCONSIN

Belt Conveyor: BC-100

PASTA-MAT, INC.

MASPETH, NEW YORK

Automatic Tortellini Machine:

130-G, 130-G-4

Automatic Ravioli Machine: D-74-G

Heavy Duty Ravioli Machine: HDR-...

Automatic Dough Laminators: APL-...

PASTA WORLD

E. FARMINGDALE, LONG ISLAND, NEW YORK

Tortellini Machines: MGT..P/...,

AA...

Ravioli/Tortellini Machines:

MGC..P/..., R/N....

Sheeter/Kneader Machines: SA...,

CA...

PASTEURAY COMPANY

ST. LOUIS, MISSOURI

Ultraviolet Lamp (Non-Ozone):

P-11-20, P-25, P-30-13, P-33,

P-41, P-50, P-72 Note: Lamps

must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.

SAN ANTONIO, TEXAS

Mechanical Freezer: "High Flux" 48

Transfer Conveyor: TC-....

Water Chiller: IC-....

Spiral Freezer: (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Branch), Model

HI-QF-.....

Spiral Freezer: HI-QF 1200-....

PATTERSON INDUSTRIES, INC.

EAST LIVERPOOL, OHIO

Double Core Mixer "Thoroblender
Type A"

PATTERSON-KELLEY COMPANY, INC.

EAST STROUDSBURG, PENNSYLVANIA

Twin-Shell Blender: SB, IB

Zig-Zag Blender: CSS-M

Heat Exchanger: HX-12D-67-L2

Plate Heat Exchanger: V-13

PATTY-O-MATIC

FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA, 800 SDA,
1260

PAXALL CIRCLE MACHINERY

GLEN ROCK, NEW JERSEY
Heat Sealing Machine: "Rychiger"
JP-10
Filling & Heat Sealing Machine:
1716 BK-., 1716 BA-.

PAXALL PARSONS MACHINERY

BERKELEY, CALIFORNIA
S/S Combination Weigher: World Star
14

PBM INC.

IRWIN, PA
Flush Tank Ball Valve: FTH-..

PEARCE AND COMPANY, INC.

DANVERS, MASSACHUSETTS
Band Saw: HS-5M

PEARSON ENTERPRISES INC.

JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19

PEDCO, INC.

RUSSELVILLE, ARKANSAS
Infed Separator: PC-200

PEERLESS MACHINERY CORP.

SIDNEY, OHIO
Dough Mixer: MSS-., MSS-....
S/S High Speed Dough Mixer
HSS-....

PEERLESS METAL FABRICATORS, INC.

BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY

EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD, 85S,
810S, 820S, 840S, 1060S, 10100S,
10200S
Electronic Scale: PS-10F, PS-100P,
PS-100PR

PEMBERTON-BOLDT, INC.

DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT

CO., MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Slinger: 1926
Neck Washer: Neck-A-Matic MDM67A,
JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.

MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENN SCALE MFG.

PHILADELPHIA, PENNSYLVANIA

Scales: 1015 FS, 1030 FS, 1060 FS
Deep Scoop Scales: 1015V, 1030V

PENNSYLVANIA SCALE COMPANY

LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, 1-10-U,
SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U,
D-S-U, D-5-RB-U, D-10-U,
D-10-X-U, D-10-12-X-U, DS-3-U,
DS-3X-U, D-45-U, D-45-X-U,
D-12-U, D-12-B-U, D-20-U, DC-3-U,
DC-8-U, DC-8-S-U, DC-10/50-U,
DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U, 625-U
S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing Scale:
4700
Scale: 50 "Nema"4
In-Counter Portion Control Scale:
60-W
S/S Checkweighing Scale: 4500, 4700
S/S Bench Top Scale: 6200
S/S Low-Profile Platform Scale: 6600

PER-FIL INDUSTRIES

BURLINGTON, NEW JERSEY
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.

ROCHESTER, NEW YORK
Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.

CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC:
184
Giblet Chiller w/Rotary Unloader:
WP-984
Accumulator System: AWS-224
Giblet Dewatering Belt: TW-202
Utility Conveyor: 287

THE PFAUDLER CORPORATION

ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-....., C-..., RP-.....M
"Glasteel" Chemstor Tanks: Vertical
CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.

FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PICK HEADERS, INC.

WEST BEND, WISCONSIN
Cooker: SC-...

THE PICKWICK COMPANY

CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers: JS-1B,

JS-2A

Poultry Scalders: 5A-...
Poultry Scalders: AS with
"Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT
Poultry Pickers: "Spin-Pik" JS-3A,
"Spin-Pik" JS-3ARD
Outside Bird Washer: BWO

THE PIE-MATIC CO., INC.

CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.

WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35,
VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-...
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32
Clipper Portioner w/Clipping
Devices: CPX-25SC
Clipper Portioner: CP20SC
Vacuum Hopper: CVH-101

WILLIAM PINSLEY ASSOCIATES

HILLSIDE, ILLINOIS
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY
Stuffer, Model Baader: 702, 703
Hog Scalders-Dehairers: BJ-.....,
BM-....
Skinner: AS-..., ASK600/., ASB-....

PISCES INDUSTRIES LTD.

WELLS, MICHIGAN
Computerized Weight System: PCS-300,
PCS-400

PITCO MASTERMATIC, INC. (FORMERLY J. C. PITMAN AND SONS, INC.)

CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14
Fryer (Mastermatic) (Economy Line):
600, 700, 800
Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34, 12-34, 14-34,
16-34, 18-34, 24-34, 22-24, 10-30,
10-34
Fryer (Mastermatic) Stainless
Steel: 350, MPE-60
Transfer Conveyor: TC-....
Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54
Conveyorized Filter: MF 824, MF 836,
MF 848

PITTSBURGH BRASS

ERWIN, PENNSYLVANIA
Valve: FTH-..

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS

Sausage Depositing Head & Stuffer:
S-5000

Automatic Sausage Depositor: 500-A

Sausage Depositor: 1500A

Sauce Applicator: 2100A

Double Lane Conveyor: 3000A

Conveyor, Sauce & Sausage

Applicator: SSXID

PIZZA SYSTEMS, INC.

PATASKALA, OHIO

Dough Press: M-3206

Conveyor: 3615

PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO

Frankfurter Loader: PPC-

Sausage Link Loading Machine: PPC-L2

"Link-N-Load"

Sausage Link Loader: PPC-L2P "Link'N Load"

PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA

Pork Skin Cooker: 1000PSC

Oil Level Tank: 1000-1

Pellet Feeder: 200-PF

Pork Skin Cooling conveyor: 15-CC

Pork Skin Tumbler: 100-PST

Flavor-Salter Applicator: 100FS

Fryer: PEF-....

Incline Conveyor: 250-IC-..

S/S Holding Tank: HT-...., H-10-4-4

Dough Roller Conveyor: ...PEF

Freezer (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO

Fiberglass Polyester Brine Tanks:

815, 1015, 11515, 1220

PLASTECH INTENATIONAL, INC.

WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-..

Tank "Bulk tank": MT-...., BV-..., BVW-..., BTF-38

"Bulk tank" Lid: BVL-..

Bulk Liquid Container: LS 330

Bulk tilt: BK-24TW

Huskies Batch Container: ..SBC,

..SBC, ..NBC

Bin "Bulk tank": BVDR-40 Rotatable

Mobile Ingredient Bin: MB-..

Mobile Ingredient Bin: MB-3+3

Bin "Bulk tank": BVD-40

"Bulk tank": BVP-....

Kitchen Kart: K C-8

Brine Tank: BVP-46

Bin: BV-43

Tank, "Bulk tank": BV-43

Bulk tilt: BK-18TW

Emulsion Tank: BVDS-...

Ham Tray: BVT-...

PLASTIC SUPPLY & FABRICATING COMPANY

DENVER, COLORADO

Patty Mold

PLUS CONTAINER MACHINERY CORP.

WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,

11-., 111-CT, CMC-E

Comtec Pie Press: 1100

Hooding Machine: H-1, H-11

Capping Machine: IVM

Sealing Machine EFS-..., PBS-8

Automatic Hooding Machine:

H-IISL-..

Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS

COON RAPIDS, MINNESOTA

Stainless Steel Heat Exchanger:

16000-141

PORTABLE TOOL & ELECTRONICS

INC. AND RYCO PRODUCTS DIV.

WARREN, MICHIGAN

Spiral Slicer: 81

PORTCO CORPORATION

VANCOUVER, WASHINGTON

"To Suit" Platform Trucks: 24MP-1,

PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.

PADUCAH, KENTUCKY

Belts (Food Contact) White PVC:

Portec W-10

PORTEC INC., FLOWMASTER DIV.

CANON CITY, COLORADO

Power Turn Conveyors:

S/S AAA-...., S/S AA-....,

S/S A-...., S/S B-....,

S/S C-...., S/S LAAA-....,

S/S LAA-...., S/S LA-....,

S/S LB-...., S/S LC-....,

S/S LS-CL-..., S/S S-CL-...

Spiral Curve Conveyor:

S/S AAA-....-SP, S/S AA-....-SP,

S/S A-....-SP, S/S B-....-SP,

S/S ..CL-..-SP

Spiral Lift Conveyor:

S/S AAA-....-SP-....,

S/S AA-....-SP-....,

S/S A-....-SP-....,

S/S B-....-SP-....,

S/S C-....-SP-....,

S/S S/S-CL-..-SP-....

H. K. PORTER COMPANY

TRENTON, NEW JERSEY

Belts ((Food Contact) White &

Green: Nitrile

POSS LIMITED

ETOBICOKE, ONTARIO, CANADA

Mechanical Deboner: P.D.X.5, P.D.E.

2500

Deboner: PDX-1, PDL, PDE-500,

PDE-1500, PDE, PDX-4

Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.

MODESTO, CALIFORNIA

Transfer Hopper: 20

Conveyor: CV-2

Back Trim Conveyor: TR-200, TR-205

POWERBELT CONVEYOR SYSTEM, INC.

WOODBIDGE, ONTARIO, CANADA

Conveyor Belt (Food Contact): PCW

POWERMOUNT CORPORATION

PASSAIC, NEW JERSEY

Egg Roll Machine

PRATCO STEEL CORP.

BROOKLYN, NEW YORK

Vacuum Packaging Machine: PVS, PVL,

"Pratco-Vac"

PRECISE TECHNOLOGY & ELECTRONICS, INC.

WARREN, MICHIGAN

Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.

RAVENNA, OHIO

Conveyor: 3001-....

Infrared Continuous Conveyor Oven:

1001-....

Belt Conveyor: 1201-....

PRECISION FABRICATION

FOREST, MISSISSIPPI

Poultry Cutter: PF-100

Saw: PF-101 Cutter

PRECISION WEIGH CO.

KING, NORTH CAROLINA

Giblet Wrapping Machine: 1015

PRECO STAINLESS STEEL, INC.

WEST PALM BEACH, FLORIDA

Carcass Washer: 22-73

S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY

SOUTH SAN FRANCISCO, CALIFORNIA

S/S Diaphragm Pump with Sanitary

Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.

FRANKLIN SQUARE, NEW YORK

Pressure Regulator: SS-SQ-12

Brine Pump: WST-A-5

Brine Agitator (Air Motor): PA-..., SPA-...

Brine Agitator (Electric Motor):

SPET-..., PEX-..., SPEX-...,

PEC-..., SPEC-..., PET-...

S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY

HOLLAND, MICHIGAN

Ham Boning Machine: F (All product inspected for bone fragments by establishment after deboning operation)

Poultry Deboning Machine: 1

JACK PRINCE, INC.

GAINESVILLE, GEORGIA

Prince World" Poultry Deboning

Machine: I, MARK III, MARK V

Horizontal Deboner: 331

Mechanical Deboner: 221, 332

Comminuted Meat Deaerator: 325

Mechanical Deboner: 110

Pump & Hopper Assembly: 30

PRINCO INSTRUMENTS INC.

SOUTHAMPTON, PENNSYLVANIA

Sanitary Sensor Flange: L651, 652, 661, 662

PRITCHARD SALES, INC.

ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker: GANB-100
 "Systemate" Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 "Systemate", Automatic Eviscerator: MK-V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
 RAP Belt Conveyor: 05000
 Automatic Bird Unloader: 31335
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: 113069
 Giblet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD 300A, GLD-300 B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer: Mark II
 Auto-Cone Breast Deboning System: CCGD1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCB1-5
 Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Cone Deboning Wheel: CCB1-T (Suspended from ceiling.)
 Neck Skinner Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: "Mark" III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Breast Filet Compressor: BFC-1
 Front Half Portioning Machine: PFMBP-1A
 Gizzard Tenderizer: GTM-100
 Rear Processing Machine: PRPMLP-1A
 Thigh, Drum Processing Machine: PTDPMLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine: APM-22
 Picking Machine: NP-../.
 Saddle-Cut Machine: PSCM-HM-1-00
 Automatic Wing Portioning Machine: 6000
 Automatic Neck Breaker: "Mark" 16

Shackle: ICS-312-2
 Automatic Breast Filet Machine: 1200
 S/S Poultry Scalders: PSHE-4200
 Over/Under Cone Deboning Conveyor: OU-CD-18
 Giblet Wrap Machine: "SYS"-3
 Inspection Stand: ALP-2436

PRITTY/PAK, INC.

INDIANAPOLIS, INDIANA
 Overwrap Machine: "Hanagata" HP-..-S, HP-...G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA

Tripe Washer: 02-32-...-

PROCESSING MACHINERY & SUPPLY

PHILADELPHIA, PENNSYLVANIA
 S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA

Mixer-Blender: 106-02-01
 Oscillating Shuttle Conveyor: D-108-01-10
 Oval Motion Carrier: D-100-01-25
 Butter Sauce Dispenser: D-100-02-60
 Cooking Oil Filter: D-202-01-..

PROCESS EQUIPMENT CORPORATION

BEELDING, MICHIGAN
 S/S Holding Tank (Open top): OVC-D
 S/S Holding Tank: OVS-D
 Cooker-Cooler-Mixer: JHR-3
 Fiberglass Tanks: CVS-D-.....
 Plastic Tanks: OVS-D-.....
 "Low profile" Cooker/Cooler Mixer: JHR-60, JHR-150, JHR-200, JHR-300, JHR-500, JHR-1000 (Acceptance based on readily removable agitator shaft for daily cleaning and inspection.)
 Low Profile Half Round Blender: HR-60, HR-150, HR-200, HR-300, HR-500, HR-1000 (Acceptance based on readily removable shafts for daily cleaning and inspection.)
 Ball Valve: BF-100
 Blender/Cooker: JHR-....., HR-.....
 Tank Kettle: JOVC-...

PROCESS INDUSTRIES, INC.

OMAHA, NEBRASKA
 Hide Stripper: BLUE-0X

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA
 Divider: "D"
 Interleaver Machine with STOP/GO Conveyor: BB
 Stacker Machine: CC

PROCESSOMATIC LIMITED

SCARBOROUGH, ONTARIO, CANADA
 Stacker Machine: C
 Interleaver Machine: B
 Patty Marker: A
 Ground Meat Transport Conveyor: G

PRODUCT INC.

RACINE, WISCONSIN
 Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.

DALLAS, TEXAS
 Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.

FULLERTON, CALIFORNIA
 Returned Goods Table: 600
 Steak Cutting Table: U-4000
 Boning Table: B-4000
 Smokehouse Cages: SC-..., 08-05...
 Smokehouse Trees: ST-..., 08-06...
 Cutting Tables: 3306, 3306-S, 11-01-..., 11-02
 Shelf Trucks: 4815, 5813, 5814, 5833, 5834, 5835
 S/S Paunch Table: 02-29--
 Meat Storage Bin: 01-08
 S/S Paunch Truck: 02-28--
 Paunch Truck S/S Pluck Pan: 02-28--
 Vertical Lift Truck: 05-08
 Tripe Umbrella: 02-33--
 S/S Drum: 01-01--
 Drum: 01-01--
 S/S Meat Trucks: 05-0., 05-0..
 Galv. Meat Trucks: 5680, 5002, 5350, 5500, 5355, 5011, 5012
 Tripe Hanger: 020
 S/S Paunch Table: 730
 S/S Offal Truck (with removable S/S Drip Pan): S6376
 S/S Meat Trees: 03-02--
 Galv. Meat Trees: 6110, 6112, 6210, 6212
 Adjustable Shelf Rack (with Solid Shelves): 10---
 S/S Cattle Head Flush Booth: 02-20--
 Flat Bed Truck (with solid bed): 05-10--
 "Pro-Pak" Patty Mold Plates: 1400, 1500
 Vacuum packaging Machine: VM2/NU, VM3/S-NU, VM5/2, VM-B2
 Multideck Freezer: MD-....
 Broiler: BGF-....
 CO2 Snow Hood: 12-03--
 Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-...
 Overhead Bone Conveyor: BC-....
 Moving Top Boning Table: BT-....
 Dual Stuffing Horn: 12-04--
 Conveyor: TC-....
 Wire Belt Transfer Conveyor: WC-....
 Pre-Cool Conveyor: PC-....
 S/S Conveyor: AC-....
 Oil Storage Tank: 12-18--
 Continuous Oil Filter: 12-17--
 Convection Broiler: 12-06--
 Buggy Lift Dumper: BD-...
 Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.

OS HOLLAND
 Pickle Injector: Protecon PI-..., PI-...-S
 Meat Recovery System (Bone Press): Protecon MRS-..., MPD-...
 Meat Tumbler: Protecon MU-...
 Vacuum Meat Press: Protecon VP-24-NVL
 Tenderizer: Protecon PMT-41
 Pickle Injector: Protecon PI-440

Deboner: PAD-10, PAD-...
Pumping Machine: 162.H

PROTEIN FOODS INC.
GAINESVILLE, GEORGIA
Deboning Machine: "Sepromatic" 2A
Filter: 3502

PYROR PACKAGING MACHINERY
DALLAS, TEXAS
Bulk Filler: PPMC-150-...
Metering Pump: MP-...
Dispensing Valve: DV-...

PUMPS AND PIPES INC.
RICHARDSON, TEXAS
S/S Diaphragm Pump with Sanitary
Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES
NEWBERRY PARK, CALIFORNIA
7 Element Filter Housing:
62-10685-TAB

PUREX CORPORATION
WILMINGTON, CALIFORNIA
Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY
OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet:
AM-1001

- Q -

QUALITY FABRICATORS INC.
HARRISON, ARKANSAS
S/S Tank: TX 101
Belt Conveyor w/Washer: BC 101
Boning Conveyor w/Cutting Boards:
SC-101
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

EW YORK, NEW YORK
Cutting Board (Polysan): Qual San,
B50-20R

- R -

RAINBOW INDUSTRIAL PRODUCTS CORP.
MIDDLE VILLAGE, NEW YORK
Deboning Roll Belt

RAINBOW INDUSTRIAL PRODUCTS CORP.
RAINBOW/UNI
RIDGEWOOD, NEW YORK
Belts (Food Contact): 820/831, 821,
879/879 TAB, 880/880 TAB, 882/882
TAB, 843, 863, 963 Snap-On, 1873
Snap-On, 3873 Snap-On
Belts (Packaged Product Only):
1701/1702, 1703, 2500, 2600, 2700,
Uni-Rib Tab

RAMACCIOTTI EQUIPMENT CO., INC.
OMAHA, NEBRASKA

Carcass Lugging Buggies: M371-1,
M310-2, M310-3

RAMSEY ENGINEERING
ST. PAUL, MINNESOTA
Check weigher-Classifier: 400
Series, 500 Series, 1200 Series,
1700W, 1700 S/S, 2000 W,
2000 S/S Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 series, 70 series,
80 series, 90 series
Checkweigher: Mark II, Mark IIA,
Mark III
Weigh Table/Conveyors: Frame 22,
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING
COMPANY, LIBERTY, MISSOURI
Vertical Hydraulic Hog Skinner:
101

RANK INDUSTRIES, INC.
DES PLAINES, ILLINOIS
Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.
DES PLAINS, ILLINOIS
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY
MARION, IOWA
"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO
OAK BROOK, ILLINOIS
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES
DALLAS, TEXAS
Pork Skin Sizer Breaker: PSB 1872
Incline Conveyor:-....I

RAQUE FOOD SYSTEMS, INC.
LOUISVILLE, KENTUCKY
Spreader Valve: SV-..
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-..., DL-200,
TC-....-..
Piston Filler: PF-..
Rotary Pump Filler: RPF-...
Vegetable Filler: RVF-..
Transfer Pump: TP-P-., TPF
Lidder-Closer: LC-...
Blender: BL-..
Packaging Machine: DPM,
HS-....-., HS-....-..
Wrapping Machine: FW-..
Cheese Dispenser: CF-....-..
Sauce Dispenser: WF-....-.,
WF-....-..
S/S Air Conveyor System: AC-....-..
Topping Machine: TU-....-....
Bucket Conveyor: BC-....-..
Traveling Filler Head: TH-....-....
Traveling Valve Mount: TH-....-....
Transfer Conveyor: SN-....-....
Vibrating Conveyor: VC-....-....
Two Belt Return Systems:
RS-....-....
Steam Tray Closing Unit:

CL-....-....
Conveyor: DL-...
Foil Lid Closure: LC-....-....

RASMUSSEN AND ASSOCIATES
LODI, WI
Smoke House: 800
Brine Chiller: BC-...

RAVAN PRODUCTS
GAINESVILLE, CALIFORNIA
Inspection Stand; RP101
Belt Conveyor: 101
Final Inside/Outside Bird Washer:
100
Neck Skinner: 6000
Box Icer: 101
Marinator: 650

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
Fiberglass Tank (For brine or water
only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
Microwave Oven: QMP-1679-...,
QMP-2103
Microwave Oven (Batch Type):
QMP-1879.

RAZOR EDGE SYSTEMS, INC.
ELY, MINNESOTA
Knife Sharpener (with Razor Edge
Counter Weights)

M. REBIZZO AND COMPANY, INC.
SAN FRANCISCO, CALIFORNIA
Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY
MANITOWOC, WISCONSIN
Smoke Cabinet
Atomizing Liquid Smoke Systems:
200, 500, 100

REDINGTON, INC.
BELLWOOD, ILLINOIS
Wrapping Machine: Type M

RED VALVE CO., INC.
CARNEGIE, PENNSYLVANIA
Air Operated Sanitary Type Pinch
Valve: 2606

REED OVEN COMPANY
KANSAS CITY, MISSOURI
Utility Proof Box: 38x44

E. W. REESE
WHITTIER, CALIFORNIA
Grinder Heads: 17"x9" & 14",
31"x24"
Grinder Heads: 24" x 20", 31" x
24," 38" x 20."

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS
"RECO" Water Chiller: WC-...
Self Contained Product Freezers:
RP-..
Self Contained Product Freezing

Tunnel: DP-3
 Continuous Meat Freezer: CMF-..
 Liquid Chiller: LC-....
 Plate Water Chiller: RWC-....
 Refrigerated Water Chiller:
 RWC-.....
 Water Chiller: RFWC-....
 Spiral Freezer: SR-....

REGAL PLASTICS COMPANY

KANSAS CITY, MISSOURI

"Tote" Food Containers: RT27-16-8,
 RT18-11-1/2-4-1/4
 "Regal-Tote" Food Containers:
 RT-28-28-1, RT-25-13-4,
 RT-24-12 1/2-6, RT-27-17-6, (will
 withstand temp. to 250 F.)
 "Regal-Tote" Food Container Lids:
 RTL-25-13, RTL-24-12 1/2,
 RTL-27-16 (will withstand temp.
 to 250 F.)
 Meat Pans: RT-16-8-3, RT-17-8-3,
 RT-18-9-3
 Plastic Tray: RT-24-5-1
 Plastic Meat Tray: RT-24-4-1
 Plastic Meat Tray Lid: RTL-24-5

REGINA USA, INC.

EASTON, MARYLAND

Belts (Direct Food Contact): D1700B,
 D1700C, D1700ALW, D1700LW
 Belts (Packaged Product Only):
 D-...., D-...., D-....,
 D-...., D-...., D-....,
 D-....
 Plastic Chains (Direct Food
 Contact): D-843-SS, D-843-LWSS,
 D-863-SS, D-863-LWSS, D-880,
 D-880-LW, D-880-TLW, D-882-TLW,
 D-1873-TSS, D-1873-TLWSS

REICH GMBH AND COMPANY, KG

WEST GERMANY

S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY

CANTON, MASSACHUSETTS

Loader
 S/S Dump Cart
 Can Filler: F.K.F.
 Vemag Stuffer: - G-250, R117S
 Seydelman Cutter: K-...
 Deboner (Bibun): 16, 18
 Raw Poultry Deboner (Bibun): 15
 Cooked Poultry Deboner (Bibun): 15
 Seydelman Grinder: CS-160
 Vemag Continuous Stuffer: 1000-S,
 1000-S-2, 2000-S, 1000-S-3,
 3000-S, 3000-S-1, 3000-S-2,
 3000-S-3 (with stainless steel
 screws and screw holders.)
 Holac Automatic Dicer: 1, 10,
 Holette A
 Poultry Meat Strainer: SUM-420
 Deboner: SK-1
 Conti-Cooker: 60-..S-., 60-..N-..
 Cooked Leg Deboner: RB
 Reiser Neck Skinning Machine: NS-2
 "Salco" Blender-Mixer: PMB-.....
 "Reiser" Skin Dewatering Machine:
 SD-2
 "Vemag" Smokehouse: HCS-2
 Shishkabob Skewer Machine: 687
 Continuous Vacuum Stuffer: "Vemag"

500
 Automatic Dicers: "Holac" VA,
 "Holac" 1, "Holac" 10, "Holac"
 HA-121
 Dicers (with suitable stand):
 "Holette" A, "Holette" 19,
 "Holette" 21
 Vacuum Packaging Machines: VM-...
 Vemag Continuous Stuffer: 1000DC,
 3000DC
 Injector: FGM-...
 Grinder: WD-114
 Vemag Ham Filler: 660
 Vacuum Meat Tumblers: TU-....
 S/S Vacuum Tumblers: VMT-....
 Holac Slicer: 26/66, 26/74T
 Vacuum Packaging Machine: "Dixie
 Vac Modular" MOD-., "Dixie Vac"
 DV-...., "Dixie Pak" DP-...
 Boneless Meat Tenderizer: "Fomaco"
 FGM 810T
 Automatic Feed Grinder: AU-200,
 AU-200B, AG-160 & AG-160B
 Rotoclaw: Mark II
 Ham Softening Machine: HSM-1200
 Vemag Continuous Stuffers: ROBOT
 700, 2000DC
 Emulsifier: "Convair" 76
 Screw Conveyor: RSC-D-...-L-...
 Vemag Continuous Stuffer: 4000 DC
 Automatic Dicer: "Holac" VA-....,
 VA-...N

REMCO PRODUCTS

ZIONSVILLE, INDIANA

Karttub: 6901
 Tub: 6911
 Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.

CONSHOHOCKEN, PENNSYLVANIA

Plastic Bulk Handling Bin w/Drain:
 TR-36, TR-46, TR-48, TR-30, TR-40
 Plastic Bulk Handling Bin w/Drain:
 TR-33, TR-39S
 Bulk Handling Bin: FB-..

RENNCO, INC.

HOMER, MICHIGAN

Packager: 201

RENO ENTERPRISES

HUTCHINSON, KANSAS

Extruder: 200
 Conveyor: 100
 Metal Detector Conveyor: 110
 Vacuum Blender: 350-...., 350-....
 Wire Mesh Belt Conveyor: 250-....-...
 300-....-...
 Lift-Tilt Device: 550

REPCO ENGINEERING INC.

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING

CO. COLUMBUS, OHIO

Breeder: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Cutting Machine: WC-001
 Inspection Conveyor With Continuous
 Belt Washer IT-1

Marinators 1, 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain
 Table: MARR-1
 Automatic Breeder: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System: CFSLT-2
 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner: CFS-LT-3
 Poultry Breast Deboner: CFS-B
 Leg & Thigh Deboner: TKD-1 2
 Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING

CORP., LEBANON, NEW JERSEY

Rotary Form, Fill, Seal Machine:
 RFFS-...

RESEARCH PRODUCTS COMPANY

MADISON, WISCONSIN

Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.

BROOKLYN, NEW YORK

Screw Cap Machine: S-..-MP

RESINFAB CORP.

BELDING, MICHIGAN

Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE

SARASOTA, FLORIDA

Filler: DT-NP
 Bartelt Intermittent Motion
 Packager: IM
 Packaging Machine: IMV-...S,
 IMR9-14SS
 Packaging Machine, Form, Fill,
 Seal: Bartelt Eterna DA-....S

REXNORD, TABLE TOP CHAIN DIV.

MILWAUKEE, WISCONSIN

Package Product Only: 820, 821, 831,
 SS815, SS881, LBP821, LBP882,
 LBP883, 4705, 4706, 4707, 5935,
 5936, 5997
 Food Contact: 843, 863, 879, 879T,
 880, 880T, 882, 882T, 963, 1700,
 1701, 1701T, 1873, 2500, 2873,
 3873, 5966, 5996, 5995, 5912,
 4809, 4803, 4802, 4812

REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA

Meat Tumbler: T-660
 Poultry Chiller: C-400
 Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.

RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1
 Primal Wrap: HW-1
 Reycon Closing Machine: 221A
 Belt Sealer: TC-1
 Case-Redi Wrapping Machine: W-1
 Rotary Pouch Filler: 100
 Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.CLEARWATER, FLORIDA

Portion Control Filler System:
 1000, 2000

RHEON AUTOMATIC MACHINERY COMPANYPOMPTON PLAINS, NEW JERSEY

"Rheon" Encrusting Machine: 207SS,
 207DD, 208
 Pile-Up Table: PC-....
 Flour Duster: DF-....
 Stretcher: SM-....
 Flour Sweeper: FV-....
 Laminator: MM-....
 Encrusting Machine: 207SD
 Automatic Encrusting Machine:
 "Rheon" 208SS, 208SD, 208DD

J. E. RHOADS & SONSNEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC
 Belts (Food Contact): 1R30WU,
 2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISIONGRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,
 2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

WALTER B. RICHTER COMPANYWONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATIONSANTA ROSA, CALIFORNIA

Thermascrow Cookers: TL-9, TL-12,
 TL-16, TL-24, TL-30, TL-36,
 TL-46K, TL-46
 Prebreakers: PB-15 Sanitary Design,
 PB-12-K5A3, PB-24-K5A3...,
 PB-15-K5A3, PB-10-K5A3..
 Disintegrator: RP-Diameter-K,
 RA3-Diameter-K, RA2-Diameter-K,
 RAT-Diameter-K
 Formulating Conveyor: C-18K-2222
 Vacuum Mixer Blender:
 RSV-Diameter-K
 Extruder: RE-Diameter-K
 Self Feeding Pump Conveyor: C-9
 Thermascrows: TC-Diameter-K,
 TLJ-Diameter-K, TJ-...-K....
 Screw Loader: C-Diameter-K72
 Covered Screw Conveyor:
 C-Diameter-K32
 Uncovered Screw Conveyor:
 C-Diameter-K22
 Mixer-Blender: RS-Diameter-K....
 Blender w/Steam Diffusers:
 RSD-Diameter-K-....
 Grinder: MT..X.
 Sanitary Food Pump: 803D, 808D
 Belt Drainer: RBD-30
 Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANYGRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100
 Vat Dumpers: 100, 110
 Belt Conveyor: 210
 Belly Roller: 200
 S/S Product Hopper: CT600
 S/S Tables: UT50, WT075, UT-....,
 TS-....
 Meat Conveyors: FMC-....,
 FFD-...., TTC, FFDR-....-..
 Meat Tub Dumpers: D-....
 Metal Detector Conveyors: MDC-....
 Meat Trucks: MV-....
 Screw Conveyors: SC-....
 Screw Loader: SCA-....
 Bagger: 620
 S/S Smokehouse Truck: ST-1
 Mixer-Blender: 28-....
 Patty Stacker: PS-6
 Cutter/Mixer: RS-....
 Bone Chip Remover: RMF-Tresomat
 Chamber Vacuum Machine: HRI-20
 Vacuum Tumbler Blender: VMM-.....
 Vacuum Packaging Machine: "SNORKEL
 VAC" SV 45, SV-60
 Skinner: AS-....
 Vacuum Tumbler System: G.E.T.-....
 Automatic Skinning Machine: AR-50
 Hydraulic Knife: Cutty-....,
 Format-..., Standard-...
 Loaf Browner: LB-50
 Vacuum Packaging Machine: "Snorkel
 Vac", SV 453 and SV 603
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENTNEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200
 Lift Dumper: IPF-2500
 Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANYFT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANYMARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,
 BBR-700-SLSE-U
 S/S Smoker-Cooker: XLR-1600-4,
 XLR-1600, XLR-1400-SLSE-U,
 XLR-1600-4-U
 Vacuum Packaging Machine: "Henkovac"
 5000, 1000 thru 3000
 Vacuum Packaging Machine: 2000T,
 4000

A. K. ROBINS INC.BALTIMORE, MARYLAND

Elevator Screw: 7504-17
 Rotary Blancher: AK
 Inspection Conveyor: ST
 Blancher: HWB-...
 S/S Destoner: DD
 Pasta & Rice Rinser: RR-30-..
 Vibro Breeding Unit, Consisting

of: Drum Breader-Duster, Model
 DBRS; Vibratory Breeding Machine,
 Model VB; Batter Machine, Model
 BM; Drain Conveyor, Model DC.
 Pressure Cooker & Vacuum Cooler (For
 vegetable processing only.): RCR

ROHM & HAASPHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):
 G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEYMINNEAPOLIS, MINNESOTA

Piston Filler: F30
 Transfer Pump: P30
 Fillers: F40, F40PF, F30B, F40B

RONDO INCORPORATEDHACKENSACK, NJ

Dough Sheeter: "Rondo" 5/4-604A,
 5/4-603B, SMK64, SMK63
 Dough Sheeter: "Quattro"
 10-C-800-L-001
 Dough Sheet Former: TBF
 Dough Sheeter: "Quinto" PQC 613333
 Rono Make-Up Table: MUT-603-...
 Rotary Rack Ovens (Electric & Gas):
 MPR-10LT, MPR-..., MPR-2/..

ROSE FORGROVE INCELMHURST, ILLINOIS

Vacuum Packaging Machine: RF-255,
 250, 251

ROSE METAL PRODUCTS, INC.SPRINGFIELD, MISSOURI

S/S Vat: 433
 S/S Conveyors: RMP-...-WB-...
 RMP-...-WB-... (CO2),
 RMP-...-WB-EXT-...(CO2),
 RMP-...-FGB-ST-...
 RMP-...-FGB-WT-...
 RMP-(2)-...-FGB-ST-...
 Double Conveyor: RMP-...-FP-...(2)
 S/S Wire Belt Conveyor:
 RMP-...-WB-...C&H

ROSEMOUNT INCORPORATEDEDEN PRAIRIE, MINNESOTA

Sanitary Pressure Remote Seal:
 1199SCW..A11

LOUIS A. ROSERSALT LAKE CITY, UTAH

Liquid Freezer: R
 Table: AS
 Belt Freezer: IQF-BF-40

ROSHERWERKE GMBHOSNABRUCK, WEST GERMANY

Vacuum Packaging Machines: VM-...
 Vacuum Meat Tumblers: TU-....

ROSISTA INC.WOODALE, ILLINOIS

S.S. Butterfly Valve:
 FB920-4-PA-04-04

CHARLES ROSS & SON CO.HAUPPAUGE, NEW YORK

Motionless Sanitary Mixer: LLPD,
 LPD
 Mixer/Emulsifier: 525

Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.

MIDLAND, VIRGINIA

Tenderizer: 501, TC-700, 601
Slicer: 950, 925
Seasoning Injector: 710
Superform Press: 719, 720
Air Purifier: Microban 1200 w/G.E.
G-30T8 Lamps
Dicer: 711, 714
Meat Forming Press: Uniform 914
Mechanical Tenderizer: TC-700M
Portion Slicer: 990A
Vacuum Tumbler: 1100
Band Saw Slicer: 990S
Band Saw Autocut: 800
Horizontal Form/Fill/Seal Machine:
550
Slicer: 950-
Tenderizer: 650-A

ROSS-TEMP DIVISION, SCHNEIDER METAL
MANUFACTURING CO., CHICAGO, ILLINOIS

Ice Makers (Use w/Accepted Storage
Bin): RF-1051-UF-SS-DA
Ice Makers (Use w/Accepted Storage
Bin): RF-1051-UF-SS-W-DA,
RF-1251-UF-SS-DA,
RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA
Ice Makers (Use w/Accepted Storage
Bin): RF-600-UF-SS-W-DA,
RF-951-UF-SS-DA,
RF-951-UF-SS-W-DA,
RF-1251-UF-SS-DA,
RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA,
RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.

MIAMI, FLORIDA

Bulk Box-Natural: 30
Bulk Box Stack Lid-Natural: 30
Bulk Box - Blue: 30
Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES

NORCROSS, GEORGIA

Form, Fill, and Seal Packaging
Machine: VPU-..., VPM-...,
MVP-..., MVP-...K

ROYAL FILTERS

SPRINGFIELD, MISSOURI

Continuous Oil Filter: Knight-...,
PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY

SAN LEANDRO, CALIFORNIA

Zero-Pak

RSI INDUSTRIES, INC

ROCHESTER, MINNESOTA

P/M Orbital Dispensing System: 8200
P/M Ice Dispenser: D130, D200, D260,
D330

RTM, INC.

MEDFIELD, MASSACHUSETTS

Grinder: 130E, 150E
Auto Mincer & Mixer: TM-180

Patented Mincer & Mixer:

TM-180.180

Open Mixer:

Vacuum Mixer:

Cube Back Fat Scolding Unit:

Pre-Breaker: SG-201, SG-202

Pickle-Injector: N-138-SL

Continuous Vacuum Stuffer: IC/4

Cube Dicer Machine: 5001

Conveyor Belt: 2001, 2, & 3

Pivoting Conveyor: 1881

Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA

Food Box Lid: 3502, 3510, 3616,
3590, 3591, 3592, 3300
Food Box: 3500, 3501, 3508, 3509,
3690, 3691, 3693, 3695, 3300
Plastic Containers, Small Round,
w/Lids: 2600 Series
Cutting Board: 33..., 34
Rack/Cart: 33..., 34...
Plastic Boxes w/Lids: 3500 Series,
3600 Series, 17...,
Plastic Containers or Drums w/Lids:
2600 Series
Platform Truck (with removable
cover): 44..., 44...-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Ingredient Bin w/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids:
33..., 35..., 36.. Series
Plastic Containers With Lids: Small
Round 26.. Series
Cutting Boards: 33..., 34.. Series
Rack Carts: 33..., 34.. Series
Plastic Box w/Lid: 17..., 33...,
35..., 36.. Series
Plastic Containers or Drums
w/Lids: 26.. Series
Platform Truck: 44...-... Series
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355
Measuring Cups: 3210, 3215, 3216,
3217, 3218
Scoops: 2882, 2884, 2885, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305,
1307, 1310, 1311, 1315, 1316,
1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums w/Lids:
1212, 1213, 1220, 1221, 1225,
1226, 1231, 1232, 1244, 1245,
1249, 1250, 1251, 1255, 1256,
MH-....
Plastic Bins or Lids: 1128, 1124,
1126, 1127
Plastic Vats or Lids: 1108, 1109,
1110, 1118, 1119, 1120
Poultry Vat: S-....
Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS

CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...

Liquid Smoke Spray Cabinet: U-18,
CA-42-1

RUTHERFORD ENGINEERING, INC

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF..., SF...
Belts Flat Cleat (Food Contact):
CVM-8, DCVM-8
Akra-Pak Filler: OSF-...-B, OSF-...-B,
OSF-...-B
Akra-Pak Slurry Filler: OSF-...-B,
OSF-...-B, DOSF-...-B, DOSF-...-B

JOSEPH T. RYERSON & SON, INC.

CHICAGO, ILLINOIS

Cutting Board: "Ryertex"

RYKAART, INCORPORATED

HAMILTON, OHIO

Dough Mixer: HSM-...
Two Roll Sheeter: 2RS-....
Circular Knife w/Shaft: CKS-....
Folding Plates: FP-....
Depositor: SD-1
Nozzle: GP
Flour Duster: MSJ-....
Three Roll Sheeter: LUR-....

RYOWA REIKI

HONOLULU, HAWAII

Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS

Wire Belt Transfer Conveyor: WBTC
Boning Conveyor: BC-1
Overhead Conveyor
Casing Puller
Frank Chill Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55, 56,
57, 58
Conveyor: IC-1, TC-1, BC-1, PC-1,
OHC1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: TT-1, TT-2
Vat: CV-1
Vat Dumper: CVD-1
Sausage Dump Bucket: SDB1, SDB2
Pan Rack S/S or Galvanized:
AT-70125
S/S Pans: 21 x 25 7/8 x 1
Wash Table: WT
S/S Tank Truck: CVM
Cutting Table w/Top of Sana-Lite,
S/S and Sana-Lite in combination:
G
Cutting Table w/Top of Sana-Lite
and S/S in combination: D
Cutting Table w/Full Sana-Lite Top:
A
Cutting Table w/S/S Top: C1
S/S Conveyor: C4790
Smokehouse: SH-1
Grinder Parts Rack: GPR-1
S/S Curing Vat: CV-6
S/S Smokehouse Tree: OECT-2
Galvanized Smokehouse Tree: OECT-1

S/S Smokehouse Cage: OET-2
Smokehouse Cage: SH-C
"T" Smokehouse Truck: SH
Meat Tub: MT..
Meat Truck: T-1200
Galvanized Smokehouse Cage: OET-1
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS
S/S Vat Dumper: EFD-S-1

SAFELINE METAL DETECTION

TAMPA, FLORIDA
Metal Detector: "Safeline"

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA
Tortellini Machine: 4P
Automatic Tortellini Machine: ...P
Ravioli Machine: ...RC
Ravioli Cappelletti Machine: ...RCM
Automatic Dough Sheeter: ...KS
Automatic Noodle Cutter: ...NC

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS
Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO
Rubber Hose: F33-33C-S01 (Not to exceed 3 feet in length when used to convey meat and poultry food products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS
Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN
Belts (Food Contact): Alier-100,
Alier-100U, Alier-200, Alier-300,
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY
Belts (Food Contact) F5, F10, F20,
F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18,
R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS
Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO
Conveyor: BC-1
Flight Top Table: FBT-1
Cutting Table: BT-1, BT-2
Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND
Continuous Oil Filter System:
CPF-1, CMF-1
Multiple Pass Belt Freezer: 600
Series, 6-....
Freezing Conveyor Belt: Vee-Rope
Chilling Conveyor: Glycol
Deep Fat Fryer: F-10 DFG, F-10/16,
F-10

Slat Link Belting (Packaged Product Only): Wendway S/S
S/S Spiral Conveyor: Helimatic
S/S Wirebelt Conveyor: A-...-115
U-Bar Wire Rod Belting: Wendway S/S
Verti-Stack Freezer: VS-21-SS-00,
VS-21-PS-00
Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA
Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK
"Feldmeier" S/S MultiTube Heat
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS
Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY
Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE
Packout Conveyor: I.Q.F.
Spiral Freezer Conveyor (Double
Drum): 19977D
Spiral Freezer Conveyor (Single
Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY
Conveyor Broiler: CB-..., CB-...-...
Conveyor Oven: CO-..., CO-...-...
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI
Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA
Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT
Loader: Scaniro K7 -
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Car-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-...., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-....
Weight Classifier: S15-.-A,
S15-.-A, S15-.-0, S15-.-0
Mixer: ...-1-AM, ...-1-AM
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Filler and Capper: ROT-O-MIN 3000
Shuttle Conveyor: "Square-doubler"
Vacuum Tumbler: VT 10

S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: SIMO, Series 130,
160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor &
Sorting Unit: 332
Loaders: "Scaniro" K
Curing Tank: C-...
Remote Grinder Head: 250/RGH, 200
RGH, 250 RGH, 300 RGH, 400 RGH
Simo Pump-Fed Microcutter: .../115
PFVARIO (250 & 300)

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA
Belts (Food Contact)
Thin Line PVC...White, Tan,
Emerald Green...Smooth, Cleated,
Flanged, V-Guide..., COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...,
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS,CBS
Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange
Food Flex-White, Black, Tan,
Green, Burnt Orange
Food Flex II-White, Black, Tan,
Green Burnt Orange
US Flex-White, Black, Tan, Green,
Burnt Orange
General Purpose-White, Black,
Tan, Green, Burnt Orange, (Belts
with cotton carcasses must have
edges sealed with approved
sealant.)

SCANVAEGT

ARHUS N., DENMARK
Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK
Ham Mold: A-10

SCHAWNICKE & SON

ODESSA, FLORIDA
S/S Tumbler

SCHLEGEL'S FRISCH-DE-POT

WEST GERMANY
Fresh Meat Container:
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN
S/S Rotary Drum Strainer: RDS
12-12

JACOB SCHMIDT & SONS, INC.

HARLEYSVILLE, PENNSYLVANIA
Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA, GA,
KA, MA
LoIn Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA

Smokehouse Truck: LA
 Shelf Truck (For Fully Packaged Product or Product on Trays): NA, LB
 Platform Truck, Aluminum (For fully packaged product or product on trays): HA
 S/S Chill Tank: DB
 S/S Pickle Tank: JA
 S/S Drum: QA, OA-1
 S/S Meat Wash Sink: RA
 Rod Belt Conveyor: HB
 Hot Water Shrink Tunnel: CB, CB-1
 Ham Glazing Tank (Heated): L.B.
 Tables: TA-C, TA-D, TA-E
 Cattle Head Inspection Truck: XA
 Lazy Susan: GB
 Stationary Viscera Inspection Table: WA
 Dump Truck: FB
 S/S Truck: VB
 Meat Tumbler: TU
 Ham Boning Conveyor: HBC-...
 S/S Dumper: DU-. DUT-.

SCHMIDT SPARRA SYSTEMS
 BRODBECK, PENNSYLVANIA
 Flexi-Filler: TFSF-2242-RH

KARL SCHNELL INCORPORATED
 ELK GROVE VILLAGE, ILLINOIS
 Chopper/Mixer Emulsifier: FD.....
 Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG
 FEDERAL REPUBLIC OF GERMANY
 Belts (Food Contact): White
 Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH
 WEST GERMANY
 Pickle Injector: N40.-.-LS/K,
 N61.-.-LS/K, N138.-.-LS/K,
 N184.-.-LS/K

SCHUMP SALES, INC.
 GREELEY, COLORADO
 Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.
 BUFFALO, NEW YORK
 Pulverizer: 20

SCIENTIFIC-ATLANTA INC.
 ATLANTA, GEORGIA
 Packaging Machine: Versapac, VACO,
 RV-100

SCOTSMAN
 ALBERT LEA, MINNESOTA
 Ice Cube Maker: CM850.....,
 CM250....., CM450.....,
 CM500....., CM650.....,
 CM1200....., CM1400.....
 Ice Cube Machines: MC40.....,
 MC25....., MC30.....,
 MC35....., HC4000.....,
 HC1200....., AC30.....,
 AC25.....
 Ice Machines: MF-3, MF-4, MF-5,
 MF-6, MF400.E-..., MF400.S-...,
 MF700.E-..., MF700.S-...,
 MF900.E-..., MF900.S-...,
 MH750....., AF325.....

AF330....., AF430.....,
 AF730....., AF840....., SF-1,
 SF-2, SF-3, SF-5, SF-8, SF-75,
 SF5....., SF8....., MFG.....
 Flake Ice Machines with S/S
 Housing: MF-3S, MF-4S, MF-5S,
 MF-6S
 Ice Bins: BH750., BH350., B650.,
 BH500., BH1000..
 Ice Machines: MF900AE-2A, 3A, 7A;
 MF900WE-2A, 3A, 7A; MF900AS-2A,
 3A, 7A; MF900RE-2C, 3C, 7C;
 MF900RS-2C, 3C, 7C; MF900.E-...;
 MF900.S-...

SCOTT TURBON MIXER, INC.
 VAN NUYS, CALIFORNIA
 Mixer: PMSM, TMSM, HRSM
 Turbon Mixer: ILSM

SEAL RITE MANUFACTURING
 FULLERTON, CALIFORNIA
 Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.
 KANSAS CITY, MISSOURI
 Sealers: Vari-Pak-20, VP5, VP30
 Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.
 RHINEBECK, NEW YORK
 Smokehouse: "Smokemix"
 Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES
 HACKENSACK, NEW JERSEY
 Dough Sheeter "Rondo" 5/4-604 A,
 5/4-603-B, SMK64, SMK63
 Dough Sheeter "Quarto"
 10-C-800-L-001
 Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.
 HOLLAND, MICHIGAN
 "KS" Stuffer: P6...
 "Selo-Protecon" Pickle Injector:
 SPI..., SPI..S
 "Selo-Protecon" Bone Press: SBP-..
 "Selo" Hind Foot Brushing Machine:
 SHB-20
 "Selo" Front Foot Brushing Machine:
 SFP-10
 "Selo-Protecon" Meat Tumbler:
 SMU-..
 "Selo-Protecon" Vacuum Ham Press:
 SUP-20N
 "Selo"-Protecon Tenderizer PMT 40
 "Selo:KS Automatic Chopper Mixer
 Emulsifier FD-9
 Pickle Injector: SPI-440
 Nijhus Automatic Scalding Tank:
 "Turn-O-Matic" Ntom....
 Dehairing and Flaming Machines:
 "Goliath" NDF-...-D, "Goliath"
 N-...-D
 Moving Top Table w/Washer: NMTT-...
 Multi Purpose Polishing Machine:
 "NIJHUIS" NPM-..
 NIJHUIS Singeing Machine: NSF
 "Spitfire"-..
 NIJHUIS Scalding Tank: NST-...
 Scalding and Dehairing Machine:
 NHDGE-..., NHDGG-...,
 NSLSE-..., NSLSG-...

Dehairing Machine: "TARAZAN"-..
 Pork Grader: PG-100
 Whip Cabinet: "Selo" -7..
 Dryer: "SELO"-7..
 Belt Grilling Machine: HBG-...
 Hoghead Deboning System: BP-1000
 Separator (Meat): "Selo" D182

SENSOR PRODUCTS, INC.
 SOUTH BEND, INDIANA
 S/S Scale: A-200, M-100

SENZA-GEL CORP.
 NEWARK, NEW JERSEY
 Ham Processing Machine: L, D
SEYMOUR FOODS, INC.
 TOPEKA, KANSAS
 Egg Breaker Separator: "Mini" 104

SFB PLASTICS
 BRIGHTWATERS, NEW YORK
 Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS, INC., NEW YORK, NEW YORK
 Tables: CBT, TMT, UWT, CST, SST
 Truck: SLTK, SHT
 Tanks: PKT, CBT, CKT
 Meat Tumbler: D73
 Conveyors: WB-1002, PB-20...
 Incline Conveyor: PB-24-...
 Boning Conveyor: SB-85-...
 Cutting Conveyor: PB-33-...
 Viscera Inspection Conveyor:
 VC-90-535
 Ham Mold Vacuuming Machine: CAUIX5
 Cooker: ACL-..
 Browner: ABL-..
 Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.
 MINNEAPOLIS, MINNESOTA
 Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.
 BROOKFIELD, ILLINOIS
 Bizerba Slicer: A-301FB with S/S
 Acceptable Table

SHANKLIN CORP.
 AYER, MASSACHUSETTS
 Hy-Velair Sealer: S-3C-DA
 Automatic Wrapper: HS-1 DA
 Wrapping Machine: HS--DA

SHARPLES-STOKES DIV. PENNWALT CORPORATION, WARMINSTER, PENNSYLVANIA
 Raw Fat Heater (Tank): H-....
 "SuperDCanter" Centrifuge: San
 P5400, P-600 San, P-660 San, SAN
 P-5000, P-3000 San, P-3400 San
 "Super" Centrifuge: AS-16
 S/S Tank: PF-..., CF-..., ST-...
 S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED POLYMERS COMPANY, MORA, MINNESOTA
 Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.
 KANSAS CITY, MISSOURI
 Sifter (Gyro-Flex): 150
 Bulk Flour System

SHINGLE BELTING COMPANY

PLYMOUTH MEETING, PENNSYLVANIA

Ribbon Type: Hi-Cap Veethane,
Hi-Cap Roundthane, Roundthane,
Veethane

1 Ply Flat Type: Poly-C

Belts (Food Contact): P5, P10, F6,
F10, F14, F20, F22, F30, S10,
S20, S30, L20D, L20C, L20S, W-1,
W6, U10, U20, U30, U60, D10,
D11, K5, K15, P11, U5, U11, S21

Belts (Packaged Product Only):

R10, S15, L15D, R18, R20

Belts (Food Contact): REVO C.,
D., N..

Belt (Packaged Product Only): L10D

Belt Food Contact: Polyflex

Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY

WACO, TEXAS

Belt (Packaged Product Only):

Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex 3, Ny-Top,
Tuffy Special 75, Grip-Tex
Special

Belt (Food Contact):

White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS

Belt (Food Contact): 98-NOS,

Tefftex-32, Teftex-22, Kleen-Tex
2, White-Tex-142,

A-White-Tex-143, A-White-Tex-144,

A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,

Food-King Jr, Food-King-3W,

A-Tuffy-90, Sno-Tex-Jr, Can-Pac,

"Sani-Cleat", "PVC Cleat

THE SHULTZ COMPANY

NEW YORK, NEW YORK

S/S Tables: BT....L, DT....L,
PT....L, MT....L, CT....L, MR-157
(without superstructure)

SHUTTLEWORTH, INC

HUNTINGTON, INDIANA

Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.

ENGLEWOOD, NEW JERSEY

Belts (Food Contact): E3/1UO/U2

FDA, E8/2UO/V5 FDA, E3/2UO/U2

FDA, E10/MV1/V10 FDA, E2/1

UO/U2 FDA, White Transilon

E5/20/V3 FDA, Transilon:

E8/2V5/V5 FDA, E12/2V5/V10 FDA,

E18/3V5/V10 FDA, Transilon P3/1

FDA, P5/1 FDA, P6/2 FDA, P7/1

FDA, P10/1 FDA, P10/2 FDA, P14/2

FDA, P27/3 FDA, E15/MV1/V10 FDA

Belts (Packaged Product Only):

Transilon E2/1UO/UO FDA,

E3/2UO/UO FDA, E8/2UO/V20AR,

E8/2UO/V5NP FDA, E12/2UO/V20FG

FDA, E12/2UO/UH FDA, E12/2UO/UO

FDA, E12/2UH/UH FDA

Belts, Transilon E8/2 UO8 FDA

Belt (Food Contact): E-20-H-NA,

E-30-H-NA, E4/2UO/U2 FDA, K-10,

K-10 "Notched", K17 white FDA, T20

white FDA, L40 white FDA, L60

white FDA, L80 white FDA, F20/3

white FDA, F30/8 white FDA

SILSTIGHOF

RAIFFEISENKASSE, SCHLEITHEIM

Filling Machine System (This is with
the understanding that fibre optic
scope is made available to our
inspector in charge and inspectors
using this device must be trained
and be proficient in its use.):
P-BS-4

SIMMONS ENGINEERING AND/OR SIMMONS

INDUSTRIES, DALLAS, GEORGIA

Electric Stunner: Power Pak 5

Head Puller: SHP-1

Poultry Stunners: SF-5000, PS-5100,

SF-7000, PS-7100

Prescalding Conditioner: PC-7000

Automatic Lung Machine: SL-8000

Automatic Oil Sac Cutter: SOS-9000

(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)

Automatic Neck Cutter and Oil Sac

Remover: SNCOS-1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Poultry Killing Machine: Electric
SK-4, Hydraulic SK-5

Automatic Neck Cutter and Tail

Remover: SNCTR 1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Neck/Skin Cutter: SNSC1011

Venter/Opener: SVO-1011 (Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180 F. water or a
solution of 20 ppm residual
chlorine at point of use.)

Belt Conveyor: SBC-....

Turkey Head Unloader: SHU-1011

Mixer: ...-1-. AM,-1-. AM

Fecal Remover/Bird Washer:

SFRBW-1011 (To be used in pining

room only.)

Inspection Platform: SIP-1700

Automatic Cropper/Neck Breaker:

SCR-2300

Inside Outside Final Bird Washer:

SBW-3100

SIMON-JOHNSON, INC.

KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK

Packing Machine (J-Pack): JPL

Packaging Machine "Packette 20":

AS-...

Giblet Pack Machine: J-100 AFP

Giblet Pumping System: Chicken GPS

Deboning Turkey Shackle: TDS

Shackle Release: AKO-B

Bird Selector (Electronic): SS

Turk-E-Tie Unit: TT

Giblet Chiller (Modular): PGCR

"YANAGIYA" Deboner: Y-300

"YANAGIYA" Strainer: Y-1000

Chicken Scalding (2-Pass): CDFPF

Chicken Scalding (3-Pass): PFCS-3

Chicken Scalding (4-Pass): PFCS

Turkey Scalding (2-Pass): TDFPF

Turkey Scalding (3-Pass): TDCS-3

Turkey Scalding (4-Pass): TDCS

Turkey Giblet System: TGP-Modified

Cut-Up Bin: DBC-A

Poultry Chiller: PC-48, PC-60

Poultry Chiller Rotary Discharge

Elevator: RDE

Conveyor Belt Splice: BC

Scrubber Type Picker: PS

Cut-Up Shackle: 11-CUSS

Turkey Evisc. Shackle: CT-ESS, TESS

Evisc. Shackle (Straight Shank): 2

EV-SS

Rigid Eviscerating Shackle: REV

Turkey Dressing Shackle: TD-SS

Shackle: BDNR-312-SS, CDNR-312-SS

Featherator Picker: TF-CL-4,

TF-TI-4, TF-CL-8, TF-TI-8

Preflight Picker: PNP-CI, PNP-TI

Hooley Giblet Wrapper: JHGW

Lung Extractor: ALEP

Head Cutter (Single & Double): AHC

Automatic Head Cutter: AHC II...

Packaged Giblet Elevator: GE

Automatic Eviscerator (Manual
positioning of viscera necessary
for inspection. Surfaces of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or solution of
20 ppm residual chlorine at point
of use.): AE, AE-II, AE-III

In-Line Giblet Chilling System:

ILGPS

Piston Giblet Pump: CPGP

Hydro Spray Scalding: HSS

Automatic On Line Stunner: AOLS

Negative Air Offal System: NAOS

Combination Giblet Chiller:

PNC-...., PNCR-....
 Giblet Water Separator: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine:
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..
 Demand Hand Wash Valve (Hand Activated): GJHW
 Open Hand Wash Valve: GJOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly: WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS
 Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing System: "Chickway" CESS
 Outside Bird Washer: OBWD
 Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer: IOBW
 Belt Picker: BF-...
 Automatic Opening Cut Machine: OC
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
 Poultry Scalding (Low Profile) LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS
 Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-11
 Automatic Killing Machine (Poultry): ASK III
 Multi-Cut Automatic Cut-Up Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform: SJIWP
 Inside/Outside Final Bird Washer: IOBW-16
 Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use): OCIII
 Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC Chiller
 Neck Breaker: "Linco" SJNB
 Two Stage Hydra Fall Scalding: 2-SHFS

Automatic Eviscerator (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.): SJAE-L

KNUD SIMONSEN INDUSTRIES, LTD.
 REXDALE, ONTARIO, CANADA
 Water Cook and Brine Chill System
 Consisting of:
 Water Cooker: KSI-WCS-6000
 Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY
 HAYWARD, CALIFORNIA
 Filling Machine: 400, 440
 Piston Filling Machine: AS-1, F-1
 Twin Piston Fillers: T-1, Dual-F, DT-1

SINGER PRODUCTS CORP.
 SMITHVILLE, OHIO
 "Spiralveyor" Conveyor (S/S Frame): SCL
 "Spiralveyor" Conveyor (Galvanized Frame): SC-2
 Conveyor: SSB-...., SSC-...., SSB-1
 S/S Roller Conveyor: SSC-5
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES
 NORCROSS, GEORGIA
 Twin Line Cup Packaging Machine: DL-200
 Filler: F-10
 Single Lane Cup Packaging Machine: SL-100

SMALLEY MANUFACTURING CO. INC.
 KNOXVILLE, TENNESSEE
 Star-Veyor Bin: SVB-....-SS
 Gyro Bucket Lift: 16
 FlexIt Conveyor: W4
 Slicing Machine: SS
 Conveyor: SD
 Incline Screw Conveyor: S4-...
 Seasoning Applicator: A
 SMC Tumbler: ST-...0...
 Pneumatic Salter: SPS-...
 Noodle Picking Machine: SMC-24-5
 Hydraulic Dump Station: SMC-2400
 Pneumatic Diverter: SPD
 Airlock: SAL
 Cyclone Receiver: SCR
 Incline Cleated Conveyor: LLF-....
 Vibratory Feed Hopper: LLFH-...
 Vibrating Conveyor: HV-....
 Gyro-Lift Bucket Conveyor: P-...SS-..., SP-...SST-..., SL-...SST-..., LP-...SST-..., LL-...SST-..., IP-...SST-..., IL-...SST-...
 Troughed Bed Conveyor: TB-....-SS
 Electro Mechanical Conveyor: EM-....-SS
 Inclined Belt Conveyor:

IB-....-SS
SMECO INDUSTRIES INC.
 CHICAGO, ILLINOIS
 Meat-Wash Table
 Continuous Chill System: 1500
 Meat Press: 100-F, 110-F, 120-F, 102, 2110
 Opie Meat Press: 200-F
 Belt Conveyor: 302F
 Conveyorized Boning Table: 1701F
 Bottom Dump Bucket: 426
 Screw Conveyor: 365, 366
 Stuffer: 107-CB, 110-L1, 110-L2
 S/S Vat: 430-X
 Lazy Susan: L710, L711
 Table: 235
 S/S Tripe Umbrella: 606-X
 S/S Tripe Washer: 630
 Injecto Feed Table
 Truck: 435
 Fat Wash Tank: 698X
 S/S Tank: 1101
 Conveyor: 352, 362
 Koshering Table: 196
 Hog Viscera Inspection Table: 304-F (sanitized with 180 F. water.)
 S/S Stationary Boning Table: 202, 204
 Meat Loaf Leveler: 175F, 176-F

SMI INC.
 NEW BEDFORD, MASSACHUSETTS
 Skinning Machine: 500P

SMITH EQUIPMENT COMPANY
 CLIFTON, NEW JERSEY
 Conveyor: FQP-3643, HQP-3620, FT-1221, IFT-187, PCT-3676, FT-1849, MB-..., FC-..., FT-..., TT-..., FM-..., FI-..., BT-...
 Vacuum Packaging Machine: "HAMMERLE" VT-...
 Packaging Machine "Supervac": GK-...
 Pickle Injection Machine: "Jet Injector" PSM-...
 Continuous Vacuum Stuffers: RS-....
 Dicer: "Ruhle" MR-....
 Pickle Injectors: "Pokomat" P-...., SP-....
 Hot Water Shrink Tank: "Mewag" SA-....
 Front End Discharge Mixer: "Risco" RS-....
 Vacuum Packaging Machine: "Dynavac" TA-....
 S/S Vacuum Tumbler: "Ruhle" TR-...
 Laska Cutters (w/S.S. Frozen Meat Cutter-GFS620): 750
 Laska Cutters (w/S.S. Frozen Meat Cutter-GFS 620): K45, K60, K100, K130, K200, K330, K500
 Bowl Cutter: C-35
 Smokehouse: STH-...
 Mixer: "Smith" Mix-...
 Piston Stuffer: "Smith" H-...
 Vacuum Tumbler: "Smith" GTC-1-..., GTC-2-....
 Grinder: TR-..B, TR-..C, TR-...

Piston Stuffers: "RISCO" IV-...
Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE
ARLINGTON HEIGHTS, ILLINOIS
Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK
Converter: 86X
Transfer Pump: BDL-101
"Buffalo" Hydra-Loader: E-LHM-100
Hydra-Cutter: 3S, 5S, 8S
Grinder: 63BG, 66BG, 66BX, 78BG,
556, 441
Grinder Tray: 788X
Stuffer: 100C, 200C, 300C, 400C,
500C,NS
"Buffalo" Vacuum Blender: 1500,
2000, 3000, 4000, 5000, 8000,
10,000
"Buffalo" Blender: 1500, 2000,
3000, 4000, 5000, 8000, 10,000
Continuous Filler: MK-II-A-...,
MK-II-E-...
Stuffer w/Plastic Piston:CN,
s/s Stuffer: SRD...
Silent Cutter (Converter): 58XS,
86XS
Silent Cutter (Hydracutter): Mark-3
SS, Mark-5 SS, Mark-8 SS
Casing Applier: 1000-SM, 1000-CM
Mixer: MRD-35, MRD-50, MRD-60 (This
is with the understanding that
suitable facilities will be
provided to permit daily cleaning
and inspection of the paddle
shaft ends and the seals at both
the drive and idler ends of the
mixers.)
Vacuum Mixer: MR-...

SMOKAROMA
BOLEY, OKLAHOMA
Pressure Cooker (stainless steel
liner): CU-300-LM, A..5

SOLARONICS, INC.
ROCHESTER, MICHIGAN
Infra-Red Oven: P-... ..

SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
Tumble Filler: PTF-D, PTF-Q,
PTF-DP, PTF-DPL
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3, LF-110, LFF-72
High Speed Briner: HSVB
Liquid Filler: LF-72, LF-103,
LFF-103, LFF-133

SOMERSET INDUSTRIES, INC.
SOMERVILLE, MASSACHUSETTS
Dough Rolling Machine: CDR, UR

SONCINI MACHINE
PARMA, ITALY
Blowing Tunnel: TSO-841
Straightening Conveyor: TRD/851
Vein Pressing Tunnel: TSV/851
Massaging Machine: FPE 761/HSR
Washing Machine (Establishment
operators must have an approved

water re-use procedure): AWMH/US
802

Pre-Salting Machine: PSA 802/US
Salting Machine: ASM/841
Automatic Press: PRS/4
Pneumatic Boning Machine: D8761/P
Ham Sewing Machine: SCP/816

VINCENT S. SONDEJ
CHICAGO, ILLINOIS
Multi-level Boning Conveyor: Series
17
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY
HARTSVILLE, SOUTH CAROLINA
Nitrogen Gas Flush System:
CCAN-10-..

SORTAWEIGH, LTD.
ALDERSHOT, HAMPSHIRE, ENGLAND
Weight classifier: S15-..A,
S15-..A, S15-..0, S15-..0
Weigh classifier: M15-..0, M15-..0

SOUTHCENTRAL ENGINEERING
HOT SPRINGS, ARKANSAS
Rotor-Talon: 500, 1000
Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE
ATLANTA, GEORGIA
Bone Chip Remover: BC
Hose: "Poly-Braid" RF-...

SPAN TECH CORPORATION
GLASGOW, KENTUCKY
Designer System: F.A.

SPARKLER MANUFACTURING CO.
CONROE, TEXAS
S/S Horizontal Plate Filters: 14D,
18D, 33D, 14S, 18S, 33S, 12VR,
17VR, 32VR

SPARKS BELTING CO.
GRAND RAPIDS, MICHIGAN
Belt (Package Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex-3, NY-TOP,
Tuffy Special 75,
Grip-Tex-Special
Belt (Food Contact):
White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS,
98-NOS, Tuffy-60-COS-Green,
Tefftex-32, Teftex-22, Kleen-Tex
2, White-Tex-142, White-Tex-143,
White-Tex-144, Sno-Tex-Jr.,
Sno-Tex, 29-WC, Food-King Jr.,
Food-King-3W, Tuffy-90, 100-COS,
Grey Tex, Food King 1-W Poly Tan,
2 and 3 Ply Ribcleat 69, Tuffy
80-COS Special White, Tuffy
60-COS Special White, Sno-Tex
Super Cleat, Poly-King 2 White,
White PVC Chevron Top, Tuffy
50-CBS Special White, Tev-Tex 22,
Tev-Tex 32, Tev-Tex 144, Food
King 3W with Molded Cleat, Can
Pac, 38-NOS Sparks Foodthane
Belting, Multi-Temp, Bi-Flex
WP210, Thin-N-Tuff 75 White,

Tuffy-II Tan
Conveyor Belt (Product Contact):
Ultra Kool I, Ultra Kool II
Belt (Food Contact): APF-W-1020,
APF-W-1030

SPARKS BELTING COMPANY
SOUTH HOLLAND, ILLINOIS
Belt (Food Contact): Food-King PT,
Mono-Flex LWP 210, Mono-Flex WP
210, Mono-Flex WP 220M, Mono-Flex
WP-110
Belt (Direct Product Contact):
WU110, WU210

SPECIALTIES APPLIANCE CORP.
CHICAGO, ILLINOIS
Fryer

SPECO, INC.
SHILLER PARK, ILLINOIS
Bone Chip Collector: 4004742

SPEEDCO INC.
BALTIMORE, MARYLAND
Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION
MILWAUKEE, WISCONSIN
S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.
SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
10171

SPIRAL - MATIC CORP.
FARMINGTON, MICHIGAN
Spiral - Matic Automatic Ham Slicer:
A

V. B. SPLAWN & SON, INC.
BURLINGTON, NORTH CAROLINA
Belt (Food Contact): 2M8-U0-V5-PN

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19.....
Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY
WHEATON, ILLINOIS
Auto Jet Automatic Spray Gun:
11024-22 AUHSS

SPRINTER SYSTEMS, INC.
EAST WINDSOR, CONNECTICUT
Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.

NORTH CHILI, NEW YORK

Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE

ELMHURST, ILLINOIS

Meat Former (w/discharge conveyor):

Medimat-B, Gigant-B

SQUARE CO AB

MALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B,

Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS

Automatic Cooking System: Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN

"Little Badger" Cheese Cutter: 200

Cheese Cutter 400

Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY DIVISION/THESTANDARD CASING COMPANY, INC., NEW

JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydromat

Plastic Tote Box: B-1210

Plastic Maxi-Tainer Box: BB-1135

S/S Tub: 97, 61, 63

S/S Truck: 20, 48, 36, 18, 18C, 9,

50, 110, 112, 114, 118, 120, 125

S/S Drums: 30, 55, 60, 100

S/S Storing & Roasting Pans:

S-107A5, S-107A6, S-107A7,

S-107A8, S-107A9

S/S Top Packing & Utility Table:

254

S/S Shelf Truck: 6220, 6130

S/S Ingredient Bins: PB-75, PB-150,

PB-250

Cutting Board: Hygenia

Poly Tubs: 35, 50, 75, 52D, 80D

Poly Boxes: 1720, 1740, 1760

Meat Truck, Super Poly: 10, 37, 40,

72, 96

Sani-Tray: OBB 1026

Offal Racks (Galvanized): 1070,

1120

Plastic Tanks and Trucks: PT

Casing Applier: AZ-50

Silent Cutter "Talleres Vall"

CRI-11, CRI-11

S/S Piston Stuffer EHI-..

Continuous Vacuum Stuffer:

EHCI-....

STANDARD CONVEYOR COMPANY

NORTH ST. PAUL, MINNESOTA

Boning Facilities

STANDARD METAL PRODUCTS CO.

FRANKLIN PARK, ILLINOIS

S/S Spiral Conveyor: SMPSC-101

Powered Turn Conveyor: 3700-C

Steamer: 557

Incline Conveyor: E-1

Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,

9, 10, 11, 12, 13, 14

STANGE COMPANY

CHICAGO, ILLINOIS

Spray-A-Frank System: 100

STARFLEX CORP.

JONESBORO, GEORGIA

Scale Loader: SFS-10

STARGELL EQUIPMENT

GAINESVILLE, GEORGIA

Scalder: 143

STA-RITE INDUSTRIES

DELAWARE, WISCONSIN

Positive Sanitary Pump: RS-20-1,

RS-65-1, RS-150-1

S/S Deep Fat Fryer: EM-14-SS,

EM-14-DLSS

STAR MANUFACTURING CO.

ST. LOUIS, MISSOURI

"Star" Griddles: 254, 256, 258A

Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.

COLLEGE PARK, GEORGIA

"Starflex" Stretch Bagging Machine:

500-PL

Saw: SP-901

Loader: SP-902

Stand: SP-903

Packaging Machine: 500APL

"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION

TIMMONSVILLE, SOUTH CAROLINA

Filter Press

Round w/o Pump: 4-12. to 80-24.

Square w/o Pump: 4-12-7/8. to

80-24., 4-12-7/8./4P to

80-24./4P

Round w/ Sanitary Pump: 4-12/SP

to 80-24./SP

Square w/ Sanitary Pump:

4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATION

JONESBORO, GEORGIA

Bagging Machine: MB-2000

STAUFFER CHEMICAL CO. FOOD INGREDIENTS

DIV., PITTSBURGH, PENNSYLVANIA

"Calgon" Automatic Ham Pumping

Scale: 463600

STEARNS MAGNETICS INC. DIV. OFMAGNETICS INTERNATIONAL, INC.

CUDAHY, WISCONSIN

Metal Detector-Conveyor-Reject

System: MPC-100....

Metal Detector/Pipeline Reject

System: PRS-..

STEELCRAFT CORPORATION

HARTFORD, WISCONSIN

Pro Smoker N' Roaster (S/S

interior): 50, 100, 150, 300

STEIN INC.

SANDUSKY, OHIO

Charmarker: CM-..

Mini Batter/Breeder: MB-3

Batter & Breeding Machine: S-2,

L-4, L-5, L-6, MB-2B, MB-2F,

E-.., EA-.., EA-..

"Mini" Batter & Breeding Machine:

MB-1

Breeding Machine: S-1, L-3, MC-3,

MC-3A, BR-24, MC-3J

Breeding Machine (w/Plastic Drum):

DB-2

Breeding Machine (w/S/S Drum): DB-1

Breeding Machine: 100-..

Cooling Column: CC-1

Viscosity Control Machine: VC-1

Fryer: FA-10, FC-.., FE-.., FB-..,

FD-.., HPF-....

Deep Fat Fryer: FA-3 Pilot., FB-..,

FD-..

Feed Conveyor: F, FR, P, PR, FF

Feed & Pak Conveyor: S-2, MC-3,

L-4, L-5

Continuous Poultry Cooker: CPC

Continuous Cooker: HZ

Open Flame Broiler: OFB-1

Batter Machine: 2400, B-..

Conveyor "RollaTurn": RC-..-S

Batter Mixer: B25, ABM-.., TM-..

Automatic Batter Control: ABC-1

Dip and Chill Conveyor: DC-....

"Force Flo" Filter: SF-6

Dipping Machine: DM-2

"Speed Steak" Tenderizer: B

Gas Fired Ovens: OFO-..

"Force-Flo" Oil Filter: SF-7

"Flip Preduster": FPD-..

Breeder-Feeder: BF-800

Automatic Batter Control: ABC-II

Oil Holding Tank Assembly:

OHT-77-....

Pork Skin Fryer: PS-76-....

Drum Seasoner: DD-....

Infed Conveyor: IFC-....

Pork Skin Pellet Feed Hopper:

PSH-76-....

Ambient Cooling Conveyor: AM6-24

Applicators: SS-77-S, SS-77-F

Hot Oil Heat Exchanger: HX-....-IH

Batter Applicator: T-1-..

Oil Filter: SF-.

Counter Flow Oven: CFO-....E,

CFO-....G

Fryer: Series II-G-...., Series

II-E-....

Drum Breeder: DB-4-E, DB-4-H

Breeding Machine: XL-...F-H,

XL-...F-E, XL-...J-H, XL-...J-E,

XL-...FF-H, XL-...FF-E

Charmaker/Searing: CM/S-..

Preduster: PD-..

Shuttle Vane Pump: SV-1

Cooking Oil Supply Tank: SRT-...

Top Submerger Batter: TS-...

Drum Breeder: DB-3

Deep Fat Fryer: HPF-.., HPF-....

Multi Stage Filters: MSF-..,

MSF-....

Continuous Oven: "Jet Stream"

JSO-....

All Purpose Batter Machine: APB-..

STEPHAN MACHINERY CORP.

COLUMBUS, OHIO

"Combitut" Cutter: TC-...,

TC-1-..., TK-...

Emulsifier (Microcut): MCH-D-30,

MCH-D-60, MCH-D-100, MCV-12-B.

Vertical Cutter/Mixer: VCM 25 US,

VCM 40 US, VCM-12-US,

VCM-40E-US, VCM-80E-US,

VCN-130E-US
Vertical Cutter/Mixer: VCN-55E-US
Vacuum Mixer: VM-...
Microcut Emulsifier: MC-12, MC-15
Vertical Cutter: VCN-44
Microcut: MCH-15 & MCH-20, MCH-...

STERLING CONTROLS INC

STERLING, ILLINOIS

Static Weighing and Sizing System:
1000

STEWART GLAPAT CORP.

ZANESVILLE, OHIO

Spiral Conveyor: GL-APAT
Vat Dumper: 1951

STEWART SYSTEMS

PLANA, TEXAS

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway S/S
Slat Link Belting (Packaged Product
Only): Wendway S/S
S/S Wirebelt Conveyor: A-...-115
S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER

DIV., CINCINNATI, OHIO

Belt (Food Contact): "Cinfine"
White Cleated 102

STIMPSON COMPUTING SCALE CO.

LOUISVILLE, KENTUCKY

Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC

MILWAUKEE, WI

Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.

HONEOYE, NEW YORK

Conveyor: 27D

JOHN E. STONEMAN, INC.

POSEN, ILLINOIS

Card Dispenser: "Danepak"
Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS

WAUKEGAN, ILLINOIS

"Rap-A-Mat" Packaging Machines: S-1
HCR, S-2 HCR

STORK GAMCO

GAINESVILLE, GEORGIA

(FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100
Eviscerating Shackle (Auto): 30,
200

Picking Shackle (Combination):
Rigid-35

Turkey Picking Shackle: 300

Eviscerating Shackle: 1005

Sizing Shackle: SS-5

Smoke Rack

Rotating Paddle Chiller

Poultry Sizer: WM-1

Poultry Scalder: 2-Way, SGS-1,
SGS-2

Gizzard Splitter: 3500, 3500T,
3600T, 3000, 3500-SS, 3600SS,
4200SS

Automatic Gizzard Splitting,
Peeling, and Washing Machine:
3500-C-1

Giblet Pump: GP-2A, GP-3A, GP-3B

Heart & Liver Trim

Chiller w/Paddle Wheel Unloader:
RS-6

Chiller: RS-6, P-5

Line Divider: 1 & 1 Type, 1 & 2
Type

Gib Pack: 48-9, 48-11, 48-13

Automatic Cut-Up Machines:

TF-249X3FL, TF-249X3F2,

TF-249X3RL, TF-249X3R2, TF-249X3,

ACM-2000

Head Puller: HP-100

Electric Stunner & Killer: AK-10

Oil Sac Cutter: OSC-X1, OSC-2 (If
used prior to inspection station,
surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Automatic Hock Cutter: H-II, H-III,
HC-III, A, B

Disc Type Picking Machine: D-1000

Paddle Type Giblet Chiller: BP

Belt Conveyor: BC-SS

Auger Chiller: SA-8

Head Remover: HR-100, HR-100C,
HP-100B, HC-100C

Head Scalder: HS-5

Automatic Lung Remover: ALR-1,
ALR-2, ALR-2-A

Rigid Eviscerating Shackle: 1006,
1006-B

Neck Skin Cutter: NSC 1, 2, 3R, 3L

Refrigerated Poultry Chiller:

RS-6-NH3, P-6-NH3, SA-NH3, P5

Picker: HC-III, D-..., 1200, 1120,
CR-100, CR-100A, CR-100S, F-105,
F-201, F-101

Hock Picker: H-1, D-1130

Hydraulic Vat Dumper: H.V.D.

Semirigid Shackle Unloader: SU-1000

Straddle Picker: SP-3

S/S Drain Conveyor: DF-1

Neck Breaking Machine: NB-1, N-103,
N-101, N-102, (If used prior to
inspection station, surfaces of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or 20 ppm
residual chlorine at point of
use.)

Opening Cut Machine: OC-100,
OC-100A (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual

chlorine at point of use.)

Eviscerating Shackle: 1000-R-1

Automatic Drawing Machine (Manual

Positioning of Viscera for

Inspection Necessary): ADM-1,

ADM-1-A (Surfaces of machine

contacting carcasses must be

sanitized between each use with

180 F. water or 20 ppm residual

chlorine at point of use.)

Hand Operated Hand Wash Valve: E-4

Automatic Killing Machine: AK-11

"Stork-Gamco" Picking Machine: D-16

Automatic Neck Skin Cutter: NSC-2-A

Giblet Elevator: GE-5

Gizzard Harvest System: M-40

(Personnel must be provided to
trim portions of digestive tract
not removed by the machine.)

Infeed Supply Belt: MB

Gizzard Harvester: M-40, M-80

Gizzard Elevator: GIZ-4

Gizzard Inspection & Trim Table:

MII

Gizzard Tumbler Washer: GTW

Gizzard Defatter: DF

Offal Vacuuming System: VT

Picker L-2-B

Hock Cutter: LC-1, LC-2, LC-3

Scalder: SM and DM

Stunner: B-5, CS-1

Killer: B-6, B-6-A

Picker: FP-1, D-16-GT

"Draw-Vis" Eviscerator (For frying
chickens only. Manual

positioning of viscera for
inspection necessary): P40
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Poultry Eviscerating Shackle: ES

Poultry Dressing Shackle: DS

Tendon Puller: TP-1

Foot Unloader: FU-1575-B

Head and Trachea Puller: HT-1

Automatic Bird Unloader: L, S

Automatic Eviscerating Machine

(Manual positioning of viscera
for inspection necessary): P2411
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Infeed Conveyor: AFB, AFF

Final Water Changer: FWC-B

Automatic Sizer: S-100A, SS-100A

S/S Bird Tumbler: BT-2

Shackle Unloader: SU-90, SU-180

Inside/Outside Chicken Washer CW1

Outside Chicken Washer OW-1

Auger Counter Flow Poultry Chiller
C-111

Gizzard Inspection Station with Peelers M-II-A
Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Bagger: PRS-HD
Poultry Chiller: P-6
Poultry Cut-Up Machine: C-5000-A
Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
Breast Deboning Machine: BD-1
Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Bird Counter: BC-1
Final House Inspection Machine: FIM-12
Inside Outside Final Bird Washer: RP-12
Gizzard Machine: M-60
Poultry Scalding Hood: ESH
Gizzard Inspection Table: M-1-A
Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
Turkey Gizzard Harvester: M-20T
Giblet Chillers: 1-BP, 2-BP, 3-BP
Circular Halving Machine: CHM-20
Breast Filleting Machine: BF-1200
Poultry Cut-up Machine: FBH-1500
Poultry Cut-Up Machine: FH-2000
Inside/Outside Final Bird Washer: MBW-16
S/S Sizing Shackle: GS
Cone Deboning Line: CDL-100
Automatic Poultry Sizing System: "Chickway" 2.2
Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalding: SGS 2/A
Detwatering Conveyor: DW-4
Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use.)
Cropper: NIC-20
Heavy Duty Carcass Crusher: HD/CC
Poultry Deboning Conveyor: PDC-BR
Quill Puller: PIT-2000
Fecal Remover (Vacuum): FR-16 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)
Thigh Deboning Conveyor Line: TDL-100
Gizzard Harvester: M-105
Automatic Giblet Wrap Machine: 48-17
Air Agitated Turkey Scalding: KM-2CA
Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)
Turkey Sizing Shackle: TSS
Turkey Push Off: TPO-1
Pneumatic Adjustable Inspection Stand: PAIS-2
Air Agitated Scalding: SGS-2CA
Inside/Outside Final Bird Washer: 4182, BWT10..
Neck Skin Slitter: NS3T..
Neck Cracker: NKTA8..
Automatic Vent Cutter: VCT10..
Head Cutter/Puller: HT1..
Opening Cut Machine: OST7..
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use.)
Turkey Tendon Puller: PT-5
Turkey Scalding: SIK-5
Picking Machine: TF-912
Air Agitated 3-Pass Scalding: SGS-3A
Turkey Giblet Wrap Machine: TGW
Conveyor: "Fluid - Flo" 620-FCC
Belt Weigher: CB/CS 25
Bird Counter: BC-2
Defatter (Turkey Gizzard): DF-T/2
Cropper: NIC-202
Turkey Cone Deboning Line: TCL-500

STORK NIJHUIS, INC.
GAINESVILLE, GEORGIA
Refining Machine: SNG-..., SNGV-..., SNGV-...
Cleaning Machine: SNG-..., SNG-...
Stomach & Chitterling Machine: SNG-MD-..

STORK PROTECON, INC.
GAINESVILLE, GEORGIA
Automatic Ham and Picnic Deboner: PAP200-...

Deboner: PAD400.., PAD800.
Co-Extrusion Sausage Manufacturing system consisting of: Piston Stuffer Model "Handman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.
Tenderizer: PMT-41-S

STRACHAN HENSHAW MACHINERY
CHICAGO, ILLINOIS
Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.
LONG BEACH, CALIFORNIA
Cheese Cutter: SAR-78H

STRATO-RAY CO.
MINNEAPOLIS, MINNESOTA
Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91
Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.
DES MOINES, IOWA
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88

STRICKLIN COMPANY
DALLAS, TEXAS
Mixer: 448 (S/S)
Chili & Rice Cooker: 147
Screw Conveyor: 327, 468
Tamale Machine: 405
Mixer-Cooker: 553
Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY
MINNEAPOLIS, MINNESOTA
Ribbon Blender: B-IMXS
Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

SUMMIT CITY EQUIPMENT
FORT WAYNE, INDIANA
Chub Separator: 488

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD--6RU

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer: Mul-Ti-Freeze-1 (Acceptable ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY

CINCINNATI, OHIO

Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table:
H.V.I.C.
Blender-Mixer: "Salco" PMB-.....
Belt Conveyor: SBC
Conveyor: PC-SST
Brine Chiller: CP-30

SUPERIOR FABRICATION

FORT WORTH, TEXAS

Lazy Susan: LS-....
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table: SSDSBT
Head Work and Trim Table: SSHWT
Ham Pump Table: SSHT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSTT
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

SUPERIOR LABEL SYSTEMS

CINCINNATI, OHIO

Roll-Tak 200 Pepperoni Label Bander:
SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY

ARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.

DELEVAN, WISCONSIN

S/S Air Operated Shut-off Valve:
K67-...., K69-....
S/S Air Operated Divert Valve:
K67-...., K679-...., K697-....,
K-699-....
S/S Butterfly Valve: K51
S/S Low Flow Air Valve: K80 DLFA
Superflow Centrifugal Pump: SCS-..

SUREKAP

TUCKER, GEORGIA

Cap Tightener: "SureKap"

SAMI SVENDSEN LTD.

CHICAGO, ILLINOIS

Insa-Matic Casing Sizer: 1

SWAN ENTERPRISES

ST. CLOUD, MINNESOTA

Oil Gland Cutter: OGC-1

SWECO, INC.

LOS ANGELES, CALIFORNIA

Vibro-Separators: LS..S.., SS..S...,
LS..S....CD, SS..S....CD,
LS..S...., SS..S....,

LS..S....PF, SS..S....PF, US 48

SWILLEY EQUIPMENT DESIGN

PERSIA, IOWA

Up-Type Hide Puller: 1063
Retained Head Stand w/Beef Head
Rack: 1084
Conveyorized Knock Box (Sheep):
3003-....
Revolving Hog Head Splitter: 1023
Head Hock: 4010-....
Tongue Hook: 4011-....
Knife Sterilizer Box: 6001-....
Offal Separating Table: 6019-....
Small Intestine Flush Table:
6017-....
Intestine Separation Table:
6017-....
Offal Table (Tripe Dump): 1065-....

J. F. SWINEHART CO., INC.

FOSTORIA, OHIO

Food Broiler: 3430C

SYLVANIA ELECTRIC PRODUCTS, INC.

DANVERS, MASSACHUSETTS

Germicidal Lamps, Nonozone: G8T5,
G15T8, G30T8 Note: Lamps must be
used in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.

INDEPENDENCE, OHIO

Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Vibratory Feeder: F-TOC

SYSTEM PAK, INC.

PENNDLE, PENNSYLVANIA

Wrapping Machine: Jaguar, TARGA-...,
TARGA-40, TARGA-50, TARGA-60,
Targa-..A, "PANDA"
Vertical Form, Fill, and Seal
Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.

LITTLETON, COLORADO

Beef Jerky and Sausage Processing
System: SDE-BJ 1 thru 10

- T -

T&F DIVISION OF CHR INDUSTRIES, INC.

ROLLINGMEADOWS, ILLINOIS

Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TABLES MANUFACTURING COMPANY

KAUFMAN, TEXAS

Tables: TGLG, TSS, TFLG, TFSS, TKLG,
TKSS, SPT, SPS, SPB, TRIM-1
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.

PETERSBURG, NEW YORK

Belt Teflon Coated: 27-200

TARAS, INCORPORATED

CORNELIA, GEORGIA

Meyn Broiler Unloading Station:
BU-....
Meyn Eviscerating Machine: Apollo
72 (Manual positioning of viscera
for inspection necessary)
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual
chlorine at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalding: MSC-7
Meyn Automatic Bird Counter: BC-100

TASTECH, INC.

FOUNTAIN VALLEY, CALIFORNIA

S/S Belts (food contact): MT1-1,
MS5-2, MS5-3, MS1-5, MS1-6,
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON

ROCHESTER, NEW YORK

Liquid Level Transmitter: 300T
Series

TCA

RIVERSIDE, CALIFORNIA

Cutting Board: San-X Plus

TEC, INC.

ALSPIN, ILLINOIS

Vacuum Packaging Machine: TEC-2001
SRH, TEC-4000

TEC, INC.

POSEN, ILLINOIS

Vacuum Packaging Machine: CB-R
TEC-1001
Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION

ATLANTA, GEORGIA

Freezer Tunnel CO2: ST-30-10-1,
ST-....
Spiral Freezer: SF-....
Supplementary Ice Maker: WC-....
CO2 Snow Hood: SH6-CI....,
SH6A-CI....
CO2 Snow Hood: 6C-...., 6AC-....
Snow Applicator: T/B Applicator 6
CO2 Snow Hoods: K-503....
CO2 Snow Applicators: 6...., 6A....,
6B...., 6B Wall Mounted CO2
Snowing Hoods w/Exhaust System:
504
CO2 Snowing Horn (For demonstration
purposes only-adequate ventilation
must be provided): 5
Dry Ice Extruder: DE-79-RB

TECHNETICS INDUSTRIES, INC.

ST. PAUL, MINNESOTA

Techweigh Weighing Feeder: WF18-..

TECHNO-DESIGN, INC.

GARFIELD, NEW JERSEY

Ravioli Filler Former: ARM-051

TECHNOLOGY SALES, INC.

CHATTANOOGA, TENNESSEE

S/S Boning Cone Stand: 2

TECKTON, INC.

WALTHAM, MASSACHUSETTS

"CryoFood" Liquid Nitrogen Freezer:
CF-1Loader & Unloader for Cryo-Food
Freezer: PU-CF-1

"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING

IRVINE, CALIFORNIA

Conveyor w/Metal Detector: 1000M

TEE-PAK INC.

CHICAGO, ILLINOIS

Casing Sizer

Beef Stick Reeler: BR-7729

Automatic Meat Stuffer: FUT...

Sizer: II, III

TEKNOR APEX COMPANY

PAWTUCKET, RHODE ISLAND

Cutting Boards: "SaniTuff" H,
"Teknatop"TELE-SONIC TRESMOTT

LONG ISLAND CITY, NEW YORK

Paramatic Sealer: 1517

Bagger: 26-MB

Wrapping Machine SW-80

T.E.M. MFG. CO.

BLUE ISLAND, ILLINOIS

Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.

RIVERSIDE, CALIFORNIA

Convection Broiler: CB-3448

Transfer Conveyor, Stainless:

TCS-....

Transfer Conveyor, Stainless - 90
degrees: TCS-....SPL

Burrito Make-Up Conveyor: BMU-....

Decline Conveyor: DCP-....

Transfer Conveyor: FITC-...-04

Sheeting Head: RSH-....

TENNYSON FOOD EQUIPMENT AND STORAGE,

INC., CLEVELAND, OHIO

Sauce Depositor: S-335

Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.

AMARILLO, TEXAS

Horizontal S/S Surge Bin: TB-1,
TB-1A

Boning Table: BT-1

Conveyor: FG-1, FG4

Meat Wash Table: MW-1

Belt Conveyors: FG-1A, FG-2

Cattle Jaw Bone Puller: JP-101

S/S Shroud Pin Tank: PC-108

Edible Surge Bin: ESB-1

"Tasco" Hide Side Puller: SPH-109

Viscera Table: VT-102

Automatic Head Hold Device:

AHHD-111

Hydraulic Cheek Puller: CMP-097

Beef Support system: BAJ-7891

TEXMAC, INC.

CHARLOTTE, NORTH CAROLINA

Automatic L-Sealer: 1917

THAYER SCALE/HYER INDUSTRIES INC.

PEMBROKE, MASSACHUSETTS

Bridge Breaker Bin Discharger:
BTU-....S.M.THERM-ICE CORPORATION

PHILADELPHIA, PENNSYLVANIA

CO2 Distribution Cone (Use with an
acceptable hood and exhaust
system): TI-600THERMALJET LTD. DIVISION GROW GROUP

INC., LOUISVILLE, KENTUCKY

Thermaljet Cooker: 1000 A

Cooker Thermodyne: THS-..

THERMOID/HBD INDUSTRIES, INC.

(FORMERLY B.F. GOODRICH CO.)

ONEIDA, TENNESSEE

Belting (Food Contact):

Hycar - Smooth Cover: White, Tan,
Green, BlackFabric Series: SCP, AP-35,
APT-35, PN 45, PNT 45Butyl - "Hot N Cold" Smooth
Cover White

Fabric Series: AP-35, APT-35

Fabric Series: SCP, AP-35,

APT-35

Single Ply Solid Woven PVC

Korowhite 90 SMC X F, 125 SMC X
F, 125 CHV X F

Chevron

Belting (fully Packaged Product):

"Gripper" Griptop - Reddish Brown

"HYCAR" Tan Rubber (Belts with
cotton carcasses must have edges
sealed with acceptable compounds)

Belt (Food Contact): DS828

Belting (Food Contact): Hot & Cold
Butyl

Belting (Food Contract): Korowhite

90 Cleated Incline

Korowhite 125 Cleated Incline

Korothane 125 SMCXF

Novitane FG, FG95A

Belting (Food Contact): Ridge Top

THERMODYNAMICS CORPORATION

BROKEN ARROW, OKLAHOMA

Pallets (Plastic): TR-048040-M,
TR-048040-MSTHIELE ENGINEERING COMPANY

MINNEAPOLIS, MINNESOTA

Placing Machine (Paper): 108, 212,
408

Denester/Placer: 20-...

THIRY-KONDOR

TWINSBURG, OHIO

Patty loader: 1500

Patty Loader: 3000

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA

Sanitary Pump & Mixer: STTS, STMS,
SBTS-.,SBTHIRY-KONDOR ENGINEERING & MACHINE

CO., BROADVIEW HEIGHTS, OHIO

Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.

KENOSHA, WISCONSIN

S/S Sanitary Centrifugal Pumps: 4,
5, 6, 8THURNE CORPORATION

BRIDGEVIEW, ILLINOIS

Line Divider: "Schmidt" 928-84

Three Lane Makeweight Conveyor: PI-3

Twinned Single Makeweight Machine:
PSM-1

Infeed Conveyor: IC-1

Flex-Turn Conveyor: 16

Meat Pro Patty Former: 340, 500

Slicer: 110-84-1

Meat Pro Patt Former: 170

Automatic Checkweigher: PCW-84

Twinned Twin Single Make Weight

Conveyor: TTSM-1

Manual 2-Tier Storage

Conveyor: 40000

Bulk Weigher: 30000

THURNE ENGINEERING COMPANY, LTD.

NORWICH, NORFOLK, ENGLAND

Checkweigher Conveyor: IMS-127

Infeed Conveyor: IN-83

Marshalling Conveyor: SY-83

Slicer: 110-84

THURSTON DODD WELDING

LULA, GEORGIA

Skin Cutter: SC-386

S/S Box Icer: BI-1187

Giblet Chiller: 36-A

Bird Unloader: 38, BU-41

Picking Shackle: M-22

Cut-up Shackle: T-40

Shackle Kickout: B-19

Foot Unloader: A-460

Rehang Conveyor: T-55

Cut-up Conveyor: M-55

Vibrating Conveyor: D-77

Halving Machine: 750

Beh Conveyor: D-55

S/S Windmill Chiller Unloader:
W-200

Drain Conveyor: D-83

Parts Conveyor: P.C.-84

Tail cutter: TC-3980 (If used

prior to USDA inspection

station, surfaces of machine

contacting carcasses must be

sanitized between each use with

180 F. water or 20 ppm residual
chlorine at point of use.)

Cut-Up Saw: CU-185

Bagging Machine: BM-587

Neck Skin Cutter: NC-387

Picking Machine: PM-189

Automatic Back Splitter: ABS-1288

Sizing Shackle: J24-89

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK

(Poultry) Shackle: 1727

Picking Shackle: 1452, 1535

Combination Shackle: 1450

Eviscerating Shackle: 1436, 1451,
5500TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Material Handling Hose (Food

Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY

Double Clipper: D-137B, D-187

Clippers: C-107-L, A-117-L,

C-187-L, A-187-LC, F-486-L,

C-200-L, F-186-L, C-186-L,

C-486-L, 280L, R590, C487L,

Z2105, Z2110, Z2111, Z2115,

Z3110, Z3111, Z4119, Z4201,

Z4135, C-186RP, A-187C, AZ2295A,

AZ2495A, AZ2590A, Z3207, Z4122,

Z4124, Z4125, Z4126, Z4127, Z4128,

Z2207, EN1200, EN1201, Z9101,

Z9102, Z986-L, Z986-RP

Clipper-Vac: E, C, F-A-417-LC

(Tipper Tie) Unit: PR-465L

Tipper Clipper: Rotomatic II,

RV136D, RV136LD, RA136D, RA136LD

(Press Tie) Unit Clipper Vac

Machine: G with AZ4100, F with

conversion kit 2132, F-A487LC,

F-A487C, H with AZ2100L Clipper

Tipper-Matic: A, V

Vacuum Packaging Machine:

ROTA-MATIC III, II, I

Koma Tipper Clipper: KTC-1

Kuko Clipper: KTC-1

Stuff N' Clip: 101

LN2/CO2 Attachment for Clipper Vac

Machines

Revolv-A-Clip: 101, 102, 103

Auto Chub Machine: 101

Double Clip Machine: DCA-E

Clipper Machine: Z2---, Z3---,

Z4---

Rota-Matic Clipper: Z9---

TIPPER TIE, INC.

APEX, NORTH CAROLINA

Vacuum Packaging Machine: Chamber

Rota-Matic

Casing Stuffing/Clipper System:

RS-4201

Horn Module: TA-1329

Tipper Tie Unit: PRZ 4103

Chub Machine: CMZ-224080

Double Clipper: KDC

Clipper: Z9...

Tipper Clipper: H20.., T11..

Die Supports for Use with Clipper:

Z9...

Piece Maker: PGM-399

TIRODE INC.

PITTSBURGH, PENNSYLVANIA

Convection Oven: "Polycuiser" 635,

856, 1256, 1656, 2056, 6.35, 6.56,

8.56, 12.56, 16.56, 4.53, 6.53

20.56

TITAN INDUSTRIES

SOUTH GATE, CALIFORNIA

Hose w/Sanitary Couplings:

SS180-...-SS-...-T1"

SS280-...-SS-...-T1"

SW330-...-SS-...-T1"

SW331-...-SS-...-T1"

SW440-...-SS-...-T1"

TITAN PACKAGING MACHINERY, INC.

DALLAS, TEXAS

Bagging Machines: 400-FSR, 500-FSR

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA

Slicers: 480H, 500, 600, 600D, 700,

500A, 600A, 700A, 2100-5, 600B,

2100A-.., 2100-.., 2100-5D

Interleaver Machine: 779, 1430

Scaler/Slicer: 770, 775

Toby Dropper: 703-D

Scales: 670-A, M-T, AR

Beef Jerky Conveyor: 820

Conveyors: 810/815, HRA...., MRA

Slicer/Conveyor: 400

Rotary Patty Stacker: 880

Bacon Sheeter: 920

Shingling Conveyor: 3105

Collater Auto Feeder: 3150, 3151,

3155

Slicer: 2600, 1750, 1050

Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar

HQR-082NS, HQR-123NS, HQR-082OR,

HQR-123OR, HQR-082HR, HQR-123HR,

HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC

CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,

2071, 2081, 2091, 2072, 2082,

1071, 1072, all w/S/S platform

and a stand

Bench Artery Pump Scale: 2052 w/S/S

platform and a stand

Portable Scales: 2120, 2181, 2481,

2881, 2182, 2822, 2084, 2184,

2086, 2186, 2886, all w/S/S

platform and a stand

Net Weight Scale: 3011, 3012, 3021,

3031, all w/S/S platform and a

stand

Fan Scale: 3111, 3180, 3700, 3710,

3720, all w/S/S platform and a

stand

Beam Scale: 4180 w/S/S platform and

a stand

Pre-Pack Scales: 8001, 8300, 8301

Checkweigh Scale: 9459, 9460, 9463

Combination Bench Scale: 9869 w/S/S

platform and a stand

Micro-Scale: 3165

Micro-Scale, w/S/S Platter Cover:

3185

Food Choppers: 5324-S, 5460-S,

5522-S

Slicer: 5410A-DA, 5402-DA, 5405-DA,

5406-DA

Hanging Scale: 2110DA

Saws: 5201-DA, 5206-DA, 5207-DA,

5208-DA, 5300-DA, 5301-DA,

5302-DA

Wrapping Machine: 30, 32, 640, T-14

Micro Scales S.S. Platter w/Molded

Plastic Housing: 3165, 3185

Bench/Portable Scale: 2085

S/S Bench/Portable Scale: 1985

S/S Weigh Plate Scale: 2300

Stainless Steel Bench Scales: 1985,

2095, 2185

Scales: 8420, 8421, 8430, 8213, 8431

Stainless Steel Bench/Portable

Scale: 2095

Wrapper: T-16

Speedweigh Scales: 3055, 3045, 3035,

3025

Stainless Steel Bench Scale: 3026

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA

Snow Applicator T/B Applicator: 6

Co2 Snow Applicators: 6....,

6A...., 6B...., 6B

CO2 Snowing Hoods: K-503....

Wall Mounted CO2 Snowing Hoods

w/Exhaust System: 504

CO2 Snowing Horn (For demonstration

purposes only--adequate

ventilation must be provided): 5

Dry Ice Extruder: DE-79-RB

Spiral Freezer: SF-.....

Freezer Tunnel CO2: ST-.....,

ST-...3T

Dry Ice Extruder: DE-89-RB....

TON-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3

Ply "Special" Polymaster, White,

2 & 3 Ply "All Temp", Polymaster:

3 Ply "Standard", Polymaster;

White, 4 Ply, "Sidewall": Tan, 4

Ply, "Sidewall": 3, 4, & 5 Ply,

"Standard" Purotex: 3, 4, & 5 Ply

"Heavy" Purotex: 3 Ply, "Heavy"

Polymaster: 4 Ply, Heavy PuroTex

Teflon Coverec: 3 Ply, Heavy

Polymaster

Belts (Fully Packaged Product): Grid

Tread: 3 Ply "Standard", Purotex:

Grid Tread, 3 Ply, "Heavy"

Purotex: Grid Tread, 4 Ply

"Heavy" Purotex (belts with

cotton carcasses must have edges

sealed with unacceptable

compound.)

TOP LINE CORPORATION

BRADFORD, PENNSYLVANIA

Heat Exchanger: 19NOF

TORESANI, INC.

LONG ISLAND CITY, NEW YORK

Mixer: N/50A, N/100A

Continuous Mixer: GR.IM/4, GR.IM/6,

GR.IM/2000-S

Sheeter Kneader: SFA/300, SFA/550,

SFA/600, SFA/610

Automatic Pasta Cutter: CISF/300

Tortellini Machine: MT/600 9P,

MT/600 11P

GIACOMO TORESANI S.P.A.

MILAN, ITALY

Tortellini Machine: MT 265A, MT

135A, MT 8A, MT 10A

Sheeter Kneader: SFA-415A,

SFA/300A, SFA/600A, SFA/610A,

SFA/140

Ravioli Machine: MR 265A, MR 135A,

MR 540A, RR-230

Lasagne, Cannelloni, Manicott:

LC/200/3

Mixer: N-100, GR. IM/2000-S

Pallet: 6923

TORSION BALANCE COMPANY
CLIFTON, NEW JERSEY
Table Scale: TO-SS

T.R.C. (TECHNOLOGY RESEARCH COMPANY), HARRISONBURG, VIRGINIA
Save-Sight Activated Valve: 10DC-5

TOB.....144, TOS.....144,
TWO.....144, TWS.....144,
TMI.....144, TMN.....144,
TMR.....144, TTM.....144,
TTN.....144, TTR.....144

TOTAL FILTER TECHNOLOGY, INC.
HARVARD, MASSACHUSETTS
Filter: 5C10A

TRIANGLE METALS INC./FISH OVEN EQUIPMENT, ROCKFORD, ILLINOIS
Revolving Tray Oven: HD-DA.....OD

TUCS EQUIPMENT COMPANY
NEW HOPE, MINNESOTA
Piston Stuffer: T-3224

TOTE SYSTEMS
BEATRICE, NEBRASKA
Tote Bins, Dry Products Only:
311501
Tilt for Tote Bins: SHGA

TRIANGLE PACKAGING MACHINERY CO.
CHICAGO, ILLINOIS
Rotary Cup Filler: DR-1
Form Fill, and Seal Machine: S-71PD
Form Fill, and Seal Machine: w/Scale
A473
Scale System: A6/12, A-9/18-FP,
A-918-F2
Scale Systems: A612.....,
A816....., A918....., A3.....,
A4.....
Form Fill and Seal Machines:
S.61..., S.71..., S.72...,
S.82..., S.92..., T.61...,
T.71..., T.72..., T.82...,
T.92...

TURBO REFRIGERATING COMPANY
DENTON, TEXAS
Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC,
BF..SCA, BF..SCAR, BAR...
BAR..LR, SBF..R, SBF..SC,
SBF..SCA, SBF..SCAR, SBAR...
SBAR..LR
Ice Rakes: 202-.....
Plate Chillers: HTD-.....
Ice Machine: SCF..R, SCF..SC,
SCF..SCA, SCF..SCAR, SCAR...
SCAR..LR, CF..R, CF..SC, CF..SCA,
CF..SCAR, CAR.., CAR..LR
Hydraulic Ice Rakes: CB...

TOWNSEND ENGINEERING COMPANY
DES MOINES, IOWA
Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A,
720PA
Peeler: Ranger-Apollo,
Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2,
DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Slasher/Skinner
w/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model
800 & 814 Bacon Skinner: 16S, 16D
Turnover Attachment for Model 800
Bacon Skinner: 18
Membrane Skinner: 600, 700, 700A,
700AP
Picnic & Ham Shank Skinner: 35
Membrane Skinner w/Catch: 600-S
Pan & Screen Injector: 190, 1200,
1400
Slasher & Skinner (Not to be used
for slashing jowls): 814, 814-S,
914
Sanitizer for Slasher & Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19
Link Separator: 2000
Bacon Skinner: 9700
Automatic Injector: 1450
Filter System: 11
Link Separator: 2020
Super-A-Matic: RT-7
Super-A-Matic w/Micromist: RT-7M
Membrane Skinner: 7500
Poultry Skinner: 900

TRI-CANADA, INC.
BUFFALO, NEW YORK
S/S Kettles: TO-150, TO-200,
TO-250, TO-300, TO-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Basket: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TUTHILL PUMP COMPANY
CHICAGO, ILLINOIS
Hopper Pump (Ulrich): W/316-S/S
S/S Sanitary Pumps: 5A., 10, 16,
25A., 65, 125

TYLER POULTRY SUPPLY COMPANY, INC.
TYLER, TEXAS
Giblet Pump: TPS-03

TRIDYNE PROCESS SYSTEMS
SOUTH BURLINGTON, VERMONT
Weighing System, F108

TYSON METAL PRODUCTS
PITTSBURGH, PENNSYLVANIA
Polycuiser Convection Oven: 635

TRIGON PACKAGING CORPORATION
REDMOND, WASHINGTON
Vacuum Packaging Machine: FIP-50X70
W3, RM-571

- U -

TRI-METALIST, INC.
ALSIP, ILLINOIS
Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500
Conveyor: TM-2500
CO2 Distribution Cone (use with an
acceptable hood and exhaust
system): TI-600
S/S Stuffing & Linking Table:
TM-7000

UHRDEN, INC.
SUGAR CREEK, OHIO
Cart & Drum Dumper: TD-F, THD-F,
TC-F

ULTIMATE SYSTEM INC.
BOCA RATON, FLORIDA
Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO INDUSTRIES, INC.
SANTA FE SPRINGS, CALIFORNIA
Meat Preparation Tables: NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NTT-(...)
Meat Lug: CSL-8
S/S Tables: SSBT-..., SSTT-...,
SSMT-..., SSTS-..., SSTSB-....
Plastic Meat Lug: CSL-8
Plastic Product Platters (Trays):
CSP...W
S/S Ledge Tray Cart: WLS, NLS
Cart: NCD-...H
Carts: NKC, NLD
S/S Meat Trays: DSS..., DSS....
Carts: NKW-...SU, NKW-...KD
Lugs: PLG...

TRAULSEN AND COMPANY
COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRI-STATE METAL WORKS, INC.
VAN BUREN, ARKANSAS
Conveyor: 210, 410, 411, 412, 413,
414

TRITIAUX
FLEURUS, BELGIUM
Agitated Tank Mixer: CRI-3000-..
Conveyor Filter: FLO-....CU

TSS/CEL-TEC SYSTEMS, INC.
ATHENS, GEORGIA
Overhead Sizing System: PC-101

TUCHENHAGEN NORTH AMERICA, INC.
MILWAUKEE, WISCONSIN
In-Line Instruments: "Varivent"
TPI-....-144, TOO-....-144,

UNIFLOW MANUFACTURING COMPANY
KOLD-DRAFT DIVISION

TRAYCO, INC.
LAPEER, MICHIGAN
Karttub: 6901
Tub: 6911
Aero-Tote Tub w/Drain: 6921
Aero-Tote Lid: 6922

ERIE, PENNSYLVANIA

Bin Extension Sleeves (Add-on):
GBN-210-S/S, GBN-290-S/S,
GBN-...-S/S

Ice Cube Machines: GT301A-S/S,
GT301W-S/S, GT401A-S/S,
GT7AN2-S/S, GT7WN2-S/S,
GT-401W-S/S, GT401R-S/S,
GT-402A-S/S, GT-402W-S/S,
GT503A-S/S, GT503W-S/S,
GT402R-S/S, GT503R-S/S,
GT603A-S/S, GT603W-S/S,
GT603R-S/S, GB401A-S/S,
GB401W-S/S, GB401R-S/S,
GB402A-S/S, GB402W-S/S,
GB402R-S/S, GB503A-S/S,
GB503W-S/S, GB503R-S/S,
GB603A-S/S, GB603W-S/S,
GB603R-S/S, GB1003A-S/S,
GB1003W-S/S, GB1003R-S/S,
GB1204A-S/S, GB1204W-S/S,
GB1204R-S/S, GB1205A-S/S,
GB1205W-S/S, GB1205R-S/S

Ice Storage Bins: GBN-240-S/S,
GBN-310-S/S, GBN-450-S/S,
GBN-550-S/S, GBN-740-S/S,
GBN-760-S/S, GBN-1200-S/S,
GBN-1800-S/S, GBN-...-S/S,
GBN-....-S/S, GTN-200-S/S,
GTN-350-S/S, GTN-480-S/S,
GTN-130-S/S, GTN-....-S/S

Flake Ice Machine: FT-....-SS,
FB-....-SS

Ice Machines: FB1302A-SS,
FB1302W-SS, FB1302R-SS,
FB2602R-SS, FT701, FB1302, FB2602,
FT701A-SS, FT701W-SS, FT701R-SS,
FB2602A-SS, FB2602W-SS

UNILOK, BELTING DIVISION OF GEORGIA**DUCK & CORDAGE, MILLSCOTTTDALE, GEORGIA**

(Belts with cotton carcasses must
have edges sealed with an
acceptable compound.)

Belts (Food Contact) White, Tan,
Mint, Green: PVK 70, PCXMSK, PVK
80 PCXMSK, PVK 90 PCXMSK, PVK 120
PCXMSK, PVK 150 PCXMSK, PVK 100
CT, PVK 120 CT, PVK 150 CT, PVK
75, V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK 100
PCXMSK, PVK 180 PCXMSK, PVK 225
PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)
White, Tan, Mint, Green: PVK 80,
PVK 100, PVK 120, PVK 150, PVK
225, PVK 350, PVK 470, PVK 610,
PVK 750, PVK 1010, PVK 1210, PVK
100 FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS, PVK
120 RTXFS, PVK 150 MRTXFS, PVK
100 CTXFS, PVK 120 CTXFC, PVK 150
CTXFC, PVK 100 RTXFC, PVK 120
RTXFC, PVK 150 RTXFC, VK 90, VK
120, VK 150, VK 200, VK 250, VK
300, VK 400

Belts (Food Contact):
UP-90/00, UP-120/00, PVK 125
PCXMSK, PVK 170 CXC, PVK 200 CXC,
PVK 250 CXC, PVK 90 MSKYPFS, PVK
90 CT, PVK 125 CT

Belting: RL-PVC-...-PCXBB,
RL-TPU-...-PCXBB

Belt (Food Contact): White
PVK...CXC, FR/OR/SC
Belt: RL-N2-90, R1-N3-135

**UNIROYAL PLASTIC PRODUCTS DIV. OF
UNIROYAL, INC., CHICAGO, ILLINOIS**
Tote Box: 3.., 4.., 5..

UNIMACO INC.

MANHASSET, NEW YORK
Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.

CHICAGO, ILLINOIS
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D,
NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos
Precision Sizer: 400C, 400 Series
F
Precision Sizer w/Loop Device: 400
Series FL
Liquid Nitrogen Freezer: CFF...,
DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
Transfer System: 503
Casing Article Adapter: 403B
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Horn Assembly: 500
Automatic Sizer: "Shirmatic" 405H,
"Shirmatic" 405K, "Shirmatic"
405S, "Shirmatic" 405SC,
"Shirmatic" 600
High Speed Bagger: 912, 922
Bagger: 905

USAC TRADING CO.

COLD SPRING, KENTUCKY
Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS

ALBION, MICHIGAN
S/S Conveyor Belt: Tv-Matic
S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.

MIDDLEBURY, CONNECTICUT
Belts (Food Contact):
Little Giant: White, Black, Tan,
Green, Burnt Orange
Food Flex: White, Black, Tan,
Green, Burnt Orange
Food Flex II: White, Black, Tan,
Green, Burnt Orange
Us Flex: White, Black, Tan, Green,
Burnt Orange
General Purpose: White, Black, Tan,
Green, Burnt Orange (Belts with
cotton carcasses must have edges
sealed with approved sealant.)

UNISOURCE PACKAGING COMPANY

DANIELSON, CONNECTICUT
Packaging Machine: P
Formapack Machine: 330, 420

**UNITED INDUSTRIES INC., A.J. FISH OVEN
COMPANY, BELOIT, WISCONSIN**

Rack Oven: "Turbo-Flo" TFE

**UNITED SCALES OF AMERICA
CLIFTON, NEW JERSEY**

Single Beam Scale: 4801-S
Dial Bench Scale: 6510-S, 6520-S,
4811-S, 4812-S, 4813-S
Bench Weigh-O-Gram: 4832-S, 4833-S
Vu-Weigh Scale: 6550-S, 6560-S
Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY

PORT WASHINGTON, NEW YORK
Hopper Bin: "Mule"-..
Hopper Bin w/Stand: "Mule"-S..
Butterfly Valve: V-..
Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.

HOUSTON, TEXAS
Vertical Form, Fill, Seal
Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.

LONG ISLAND CITY, NEW YORK
Vacuum Packaging Machine: "Vinny
Vac" UV-., UV-., UV-..

URSHEL LABORATORIES

VALPARAISO, INDIANA
Tenderizer: T-T
Slicer: CC, OV
Slicer: S-A, HS-A (Slicer is not
acceptable for processing hard
frozen meats due to possibilities
of metal contamination from broken
blades.)
Comitrol (w/Impellers-61682, 61733,
61757): 2100
Comitrol (w/Impeller-60374): 3600
Comitrol (w/Accepted Impeller):
3640, 3660, 3675, 3630
Transverse Cut Slicer: "O"
Bias Cut Slicer: "OC"
Dicers-Not acceptable for processing
frozen meats due to possibility of
metal contamination from broken
blades: G-A, H-A, L-A, GK-A, RA-A,
SL-A, J-A, CD-A, HX-A, GX-A
Comitrol: 1300, 1500, 1800, 1400,
1700, 3000
Dicer: J9-A
Comitrol Processor: 5600
Meat Dicer:M (Not acceptable for
processing hard frozen meats due
to possibility of metal
contamination from metal blades.)

USI AGRI BUSINESS

NEW HOLLAND, PENNSYLVANIA
Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.

PITTSBURGH, PENNSYLVANIA
Plastic Pail

U.S. CLIP CORP.

MUNDELEIN, ILLINOIS
"Poly-Clip" Machines: SCD, SCH,
DCH, DCD, SCA, FCA, DCE-3, ECD
Vacuumizer: 1
Shrinker: SK...
Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL
CORP., TAYLOR, MICHIGAN

S/S Belt (without hinge clips):
Flex-Grid
S/S Flat Wire Belts: USD-2 (1X1
Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANY

DEDHAM, MASSACHUSETTS
Cutting Board

UTENSCO

PORT WASHINGTON, NEW YORK

S/S Stac-Pac Tub
S/S Vertical Tanks w/o Agitator
and/or Baffles: VT-...
S/S Drums
S/S Vertical Tank: VT-38
Plastic Cone Bottom Tank (Natural
Color): CC-30 Gal, CC-55 Gal
Plastic Cylindrical Tank (Natural
Color): CF-5 Gal to CF-82 Gal
Plastic Drum (Natural Color): GP
Plastic Drum Liner (Natural Color):
TDL, SDL
Plastic Pickle Tank (Natural
Color): 100
Plastic Rectangular Tanks (Natural
Color): R12x6, 12x12, 12x15,
12x24, 15x15, 15x18, 15x24, 18x18,
18x24
Plastic Stock Pots (Natural Color):
SP-5 Gal, SP-10 Gal
Plastic Trucks (Natural Color):
37, 40, 72, 96, 144
Palletvat: 175, 200, 230, 260
S/S Trucks: 28, 28C, 19, 50, 68, 86
Tote Box: TB
Tote Box Cover: TBC

UTILICON

FORESTVILLE, CALIFORNIA

Turntable: STT
Twin Turntable: TTT

- V -

VAC-AIR INC.

MILWAUKEE, WISCONSIN

Vacuum Lifting Machine
Nozzle: DCV-1, DCV-2
Lung & Kidney Removal Nozzle: VA
Turkey Hock & Neck Knife: TK
Hock & Neck Knife: BAK, BAK-H
Vent Cutter: VAV (This is with the
understanding that surfaces of
machine contacting carcasses must
be sanitized between each use with
180 degree F water or a solution
of 20ppm residual chlorine at
point of use.)

VACUDYNE CORPORATION

CHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.

BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALLEY VIEW MFG. COMPANY

DALLAS, TEXAS

Multiform Food Machine: 1 & 2
Count-Stack Machine: 2

VALMEC INC.

FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202
Take Away Conveyor: 203

VALMONT CORPORATION

GRASS VALLEY, CALIFORNIA

Food Processors, FM-...-T,
CH-...-T

VAN'S INTERNATIONAL

SILVER SPRING, MARYLAND

Low Voltage Electronic Stimulator:
K02
Electric Stimulator: KO-1

VANMARK CORPORATION

CRESTON, IOWA

Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY

EXCELSIOR, MINNESOTA

Conveyor: FHC1-....
Boning Table: FHC-....

VARIAN COMPANY

PALO ALTO, CALIFORNIA

Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON

MADISON, WISCONSIN

Smokehouse Cooker: SH-...-...-...
Brine Chill: BC-...T-...TN

VELTEN & PULVER INC.

CHICAGO RIDGE, ILLINOIS

Conveyor: Linklok "Meshlok" 90
degree Power Turn: 2447-MM,
2447-MM-...-...-...-...
3-Way Flex Conveyor: (Packaged
Product Only) 2697-MM

VIATRAN CORPORATION

GRAND ISLAND, NEW YORK

Pressure Transmitter: 050, 150, 250,
350, 351, 353, 354

VIBRA SCREW, INC.

TOTOWA, NEW JERSEY

Vibrating Feeder: LBB-3-25

VI-CON, INC.

PORTLAND, OREGON

Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.

EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100,
Lite-N-White, Poly-Tef, Style ROH,
Style 100 Low Temperature, Style
1016 RT Belting With Ribs 1"
apart, ROH Belting with Solid
Molded Nitrile Cleat, PVC PL20
Belts (Fully Packaged Product):
Victor 475 White or Black, Victor
Green Teflon, Multi-V, Victor LF,
Victor Tan Incline, Victor Pyramid
Rufftop, Easton Whitecote, ROH
Ruff Top, PT Ruff Top
Belts (Fully Packaged Product and
Dry Materials): Easton White

Cotton, Palmetto (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)

Belts (Food Contact): PVC-90-CFWX,
PVC-120-CFWX, PVC-150-CFWX

VICTORY

PLYMOUTH MEETING, PENNSYLVANIA

S/S Air Blast Freezer: BFIS-1D-S3,
RCIS-2D-S3, RCIS-1D-S3
S/S Rapid Thaw-Storage Refrigerator:
TRIS-3D-S
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY

CEDAR FALLS, IOWA

S/S Pump (Sanitary): AK-500,
AK-510, AK-4500, AK-4510,
KK-500, KK-510, LL-4500,
LL-4510
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN

Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION

CHICAGO, ILLINOIS

Bagger: 905A
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D, NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kyros
Precision Sizer: 400-C, 400 Series F
Precision Sizer w/Loop Device: 400
Series FL
Liquid Nitrogen Freezer: CFF-...,
DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Hovin Assembly: 500
Automatic Sizer: "Shirmatic" 405H,
"Shirmatic" Shirmatic" 405K,
"Shirmatic" 405S, "Shirmatic"
405SC, "Shirmatic" 600
High Speed Bagger: 912, 922
Bagger: 905
Automatic Sizer: "Shirmatic" Series
A, 404
Automatic Sizing Machine:
"Shirmatic" 404
Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.

LACHINE, QUEBEC, CANADA

Rotary Blister Sealer: M-2F, DS-4F,
DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY

MILWAUKEE, WISCONSIN

Ultraviolet Device: Lamps must be
used in accordance with Part 7,
para. 716(b) of the Meat and
Poultry Inspection Manual.

VNE CORPORATION

JANESVILLE, WISCONSIN

Butterfly Valve: A

HENRY VOGT MACHINE
LOUISVILLE, KENTUCKY

Tube Ice Machine: 1500-.1, 1800-.18,
2500-.2, 3000-.30, 4000-40,
P118-.118, P218-.218, P24-.24,
P34-.34, HE10-.1., HE20-.2.,
HE30-.3., HE40-.4.

VOGT INC.CLAWSON, MICHIGAN

Ham Pumper: Concore

VOLPI AND SONS MACHINE CORP.SOLBROOK DIVISIONEAST FARMINGDALE, NEW YORK

IMA TORTELLINI MACHINE: MGT 250
Tortellini Machines: MGT..P/...,
AA...
Ravioli/Tortellini Machines:
MGC..P/..., R/N....
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONALLIVINGSTON, NEW JERSEY

Belts (Food Contact): Volta-M, Red,
Volta-W, White
Belts (Food Contact): Volta-FH,
White, Yellow
Belts (Food Contact): Volta-FH,
White, Yellow
Belts (Food Contact): Volta-L
(Brown), Volta-L (white)
Belts (Food Contact): Volta L, LW,
MW
Belt (direct food contact):
O-(Orange), HP-(Red)
Flat and Profile Belts (Food
Contact): ..L-...(Brown),
..LW-...(Light Blue),
..O-...(Orange), ..M-...(Red),
..MW-...(Beige), ..H-...(Yellow),
..HW-...(White), ..W-...(White),
..HP-...(Red)

VOLTARC TUBES, INC.FAIRFIELD, CONNECTICUT

Ultraviolet Lamps: G10T51/2L,
G36T6, G64T6L, 782L20, G36T6L,
G64T5L, 782L10, 782L30, (These
lamps must be used in accordance
with Part 7, paragraph 7.16(b) of
the Meat and Poultry Inspection
Manual)

VON OPEL CORP.WESTFIELD, NEW JERSEY

Drum Motor

VORTRON & ASSOCIATESBELOIT, WISCONSIN

Smoke Sticks
Smokehouse "Premier": HL, TR, TR2
Tumbler: 500, 750, 1000
Vacuum Tumbler: 250
Smokehouse: 380
Vacuum Meat Tumbler: 40, 50, 60
Sausage Link Cutter: 600
Smokehouse: Premier" TR-2-....,
TR-2-.....

VOSS BELTING & SPEC. COMPANYCHICAGO, ILLINOIS

Conveyor Belt (Food Contact): 8-Oz,
15-Oz.

Belts (Food Contact): Vosstex-0902
TCP, 0903 TCP, 1504 F, 0902 P,
1202 P, 1203, P, VM90C.O.S.
(Cotton carcass belts have edges
sealed with approved sealant.)

Belts (Packaged Product):

Vosstex-1502 WRT, 1503 WRT, 1503
NRT

Belts (Food Contact): Excelon-Blue
Max, White Max, D.U.1-C, M.U.2-C,
M.U. 1-C

Timing Belt-White (For food
contact): 420L4S

VOTATOR DIVISION CHEMETRON CORP.LOUISVILLE, KENTUCKY

Heat Exchanger: Swept Surface
Votator, Unit B: "Quiescant",
Agitated
Votator Gravity Filler: G-...
Votator Turba-Film Processor:
42-216-401137-B01

VOURGANAS & ASSOCIATESCHATSWORTH, CALIFORNIA

Bail Container: BC2416-6

VUE-TEMP INCORPORATEDTURLOCK, CA

Gun and Hopper Feed: 210

VULCAN-HART CORP.LOUISVILLE, KENTUCKY

Griddle (GasFired): Series 800
S/S Kettles: GL-..., GS-..., GT-...,
EL-..., ES-..., ET-..., SL-...,
SS-..., ST-...
Electric Convection Ovens: I
ET-..., I GT-..., I RET- ...,
I RGT-...
S/S Heavy Duty Gas Ranges: 1.78-...,
1.78-...-...
Open Top Ranges: PVC-3.-S/S,
PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A,
1.785372A
Food Steamers: VL, VL-A, VS-A
Oven: ETB
Electric S/S Braising Pan: G-...,
E-...
S/S Griddle: 9-...L, 9-...R
Steamer: SQ-24-2G
S/S Mixer: FM-80T
Gas Convection Oven: SG-....

- W -

WALDORF COMPANYARKANSAS CITY, KANSAS

S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

H. E. WALES & ASSOC.ALHAMBRA, CALIFORNIA

Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANYNEW LISBON, WISCONSIN

Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-...,
PZ-CB-..., PZ-K-....

Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANYMANSFIELD, OHIO

Sanitary Sandpiper Pump: SSA2-A
Double Diaphragm Pump: SSB1-A,
SSB2-A, SSB3-A
Sanitary Sandpiper Pump: SET1-A
Pump: Set 1-1/2-A, SET2-A
Diaphragm Pump: TA2

WARRICK EQUIPMENT COMPANYCINCINNATI, OHIO

Vertical Packaging Machine: G-1M
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader:
G-..., L-..., N-...,
W-..., P-..., Q-...,
R-..., J-..., S-...,
T-...

Patty Loader: 01526
Patty Stacker: 07875
Frank Loader: W4-1M4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor:
08079
Liver Chunker: D2R
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAMINDUSTRIES, INC., KENT, WASHINGTON

"Versa Wrap" Packaging Machine:
3-...F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANYWAUKESHA, WISCONSIN

"Sanitary Type" Pumps: ...D0, ...GT,
...TO, ...WR, ...RF.., 60, 130,
134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-..
Meter Flow Pumps: MFC-..., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32,
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.SHREVEPORT, LOUISIANA

Conveyor: WS-...-

WEIGH RIGHT AUTOMATIC SCALE CO.JOLIET, ILLINOIS

Weigh Cell-Dry Product: PMB.... (For
dry product only).

WEIGH-SYSTEMS SOUTH INC.WALDRON, ARKANSAS

Hopper Scale System: HS-100

WEIGH-TRONIXFAIRMONT, MINNESOTA

S/S Bench Scale: BS....A, BS....AO
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200
Check Weighing Scale: 3270

WEILER & COMPANY, INC.WHITEWATER, WISCONSIN

Grinder: 1162, 1666, 6, 7, 863, 868,
1109, 1166, 1167, 16, 1668, 1612,
1675, 878
Screw Conveyor: ..SC

Mixer-Grinder: MG-878, MG-1109,
1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A
Automatic BCA Valve Assembly (To be
installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
Metering Hopper: MH-60
Screw Mixer: M7225
Grinder: 1167A, 1167B
Metering Hopper w/Side Load: MHS-..
Vat Dumper: VD-..
Metering Hopper: MHP-..
Metering Hopper (Side Load): MHSP-..
Grinder heads: B & D

WELDOTRON CORP.

PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,
A50ST, A-40, 1501
S/S Automatic Shrink Packaging
Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 64015 "L
Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H,
A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002,
2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN
Wellsaw (One Piece Blade): 404, 424,
444, 464
Saw: 504

WENGER MANUFACTURING CORP.

SABETHA, KANSAS
Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spread Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY

LANSDALE, PENNSYLVANIA
Platform Truck: FGMP-.....

WESTECH ENGINEERING

SALT LAKE CITY, UTAH
Diatomaceous Earth Filler System:
HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA INDUSTRIES, INC.

SAN FRANCISCO, CALIFORNIA
"Comvair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.

PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10,
WL-782-L-20, G36T6L (Note: Lamps
must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY

LENNI, PENNSYLVANIA
Cutting Board

WESTLUND ENGINEERING CO.

CLEARWATER, FLORIDA
Atmosphere Packaging Machine: 1000

WESTRICO, INC.

MARYSVILLE, OHIO
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY

ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer: Mark
I-..

WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION

ST. PAUL, MINNESOTA
Ice Maker: CETH6AE, with Ice Bin:
CECBSS

I. J. WHITE

New York, New York
Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN COMPANY, INC., CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,
VDMLJG, VDMLHG, VELHG, VFLJG,
VGLJG, 20R46A, 20R46B, 20R46C,
20R46D, 20R46E
Cap Hopper: HP-11000, 6R17, 6R25,
6R26, 6R17-D
Head Spacer (For product packed in
brine or water only): 5R15

WHITE MOP WRINGER COMPANY

TAMPA, FLORIDA
Plastic Containers (Food Contact):
7720, 7732, 7744
Plastic Lids (Food Contact): 7721,
7733, 7745

WHITLEY'S ENTERPRISES INC. COOKIT

DIVISION, WILSON, NORTH CAROLINA
Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.

NEEDHAM, MASSACHUSETTS
Mesulect Search Heat (For Metal
Detection System): FD
Checkweigher: "Quikchek" QC-100,
"Datachek" 387932
Metal Detection Units: HS-2, HS-3

HERMAN WIEGAND GMBH

RASDORF, WEST GERMANY
Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANYNEEDHAM, MASSACHUSETTS

Datachek Checkweigher: 387932 Type
DC\200

WILCOX MFG. COMPANY

STOCKTON, CALIFORNIA
Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119
Spiral Freezer Conveyor: LSH-ST
Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING

COLTON, CALIFORNIA
Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY

PORT JERVIS, NEW YORK
Portable Machine Stand: 175-179,
475-479

WILEVCO INC.

WATERTOWN, MASSACHUSETTS
Automatic Batter Mixers: Series V,
Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly: Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers: Series
V-PD, VI-HD

TONY WILEY COMPANY

DAWSONVILLE, GEORGIA
Poultry Marination Tumbler: MT-100
Conveyor: CB-500, TR-500

WILEY MFG. COMPANY

LOS ANGELES, CALIFORNIA
Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box Type
Ham Mold Press: Oval

WILFAB METAL CORPORATION

ROCKY MOUNT, NORTH CAROLINA
S/S Table, WP...., EWP....SB,
WP....SB
S/S Table w/Cutting Boards, WC....,
WC....SB, EWC...., EWC....SB
S/S Cooler/Freezer Racks: WCR....,
WCR....W (for packaged product
only.)

WILKERSON CORPORATION

ENGLEWOOD, COLORADO
Air Filters, microalesters: M55,
M10, M26, M42

WILLCOX & GIBBS INC.

NEW YORK, NEW YORK
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.

BELMONT, CALIFORNIA
Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANY

OTTUMWA, IOWA
Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank

S/S Curing Vat: D-2600
 Raw Material Bin: 2722
 S/S Conical Hopper: C-2758,
 C-2758-2
 Batching Conveyor: BC-...
 Conveyor: BC-....
 Breaking & Boning Table: B-....,
 BT-....
 Double Trough Conveyor: 2796
 S/S Raw Material Bin: RBM-100,
 RBM-200, RBM-300
 S/S Belt Breaking Conveyor: 2860
 S/S Hindfoot Saw: HF-18
 S/S Belly Roller: BR-..
 S/S Jowl Roller: JR-24
 S/S Shoulder Saw: SS-29
 S/S Circular Knife: FB-20
 S/S Table: A, B, C, C-1, C-2
 S/S Hog Head Spike Table: HST-....
 S/S Hog Head Spike Conveyor:
 HHSC-....
 S/S Eviscerator Conveyor: EC-....
 S/S Viscera Pan Inspection
 Conveyor: VPC-.... (Sanitized with
 180 F. water.)
 S/S Shoulder Saw: SS-29
 S/S Circular Knife: FB-20
 S/S Table: A, B, C, C-1, C-2
 S/S Hog Head Spike Table: HST-....
 S/S Hog Head Spike Conveyor:
 HHSC-....
 S/S Eviscerator Conveyor: EC-....
 S/S Viscera Pan Inspection Conveyor:
 VPC-.... (Sanitized with 180 F.
 water.)

WINPAK, LTD

WINNIPEG, CANADA

Vacuum Packaging Machine: SWISSVAC
 SYSTEMATIC

WIRE BELT COMPANY OF AMERICA

WINCHESTER, MASSACHUSETTS

S/S Belt (Food Contact): Flat-Flex
 90 1/4 Turn Conveyor: FT-S, FT-S1

WIRE CONVEYOR BELTS

EASTON, MARYLAND

Dura-Flex Belt: M22 (For Packaged
 Product Only)

WIRE MESH PRODUCTS, INC.

YORK, PENNSYLVANIA

S/S Wire Mesh Belt: B-36-36-18-SS,
 B-42-27-14

WIEMATION INDUSTRIES, INC.

LANCASTER, PENNSYLVANIA

S/S Mesh Belts (Food Contact):
 PB-24-20-16, PB-36-20-12,
 PB-36-30-16, PB-48-32-16,
 PB-48-48-16, PB-48-48-19,
 PB-60-60-18

WISCO INDUSTRIES, INC.

OREGON, WISCONSIN

Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.

MILWAUKEE, WISCONSIN

Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,
NASHVILLE, TENNESSEE

Belt Conveyor: SBC-101, SBC-102
 Table Top Conveyor: TT-1001

WOLF KING DANMARK, INC.

BLACKLICK, OHIO

Grinders: C-400-2T-70SSBW,
 C-250-1T-7022BW, C-250-RSSSBW,
 C-160-1T-72SSBW, C-160-Var-SSBW,
 Universal C-400, C-250
 "Wolfking" Single Shaft Mixer:
 SSM-...., Universal C-250
 "Wolfking" Twin Shaft Mixer:
 TSM-....
 Mixer/Grinder: 1000/160, 1000/250,
 1500/250, 2000/250, 3000/250
 Lift: L10
 Constant Flow Device CFD.
 Automatic Bone Chip Eliminator:
 A/BES
 Rota-Freezer: H-1200
 Portioning Device: PD 140/...
 Automatic Bone Chip Eliminator:
 A/BES
 Frozen block Conveyor: WK-400
 Grinders: C-400-2T-70SSBW,
 C-250-1T-70SSBW, C-250-RS-SSBW,
 C-160-1T-72SSBW, C-160-CAR-SSBW,
 Universal C-400, C-250, C-140
 Mixer/Grinder: 1000/160, 1000/250,
 1500/250, 2000/250, 3000/250,
 "Wolfking" Single Shaft Mixer:
 SSM-....
 "Wolfking" Twin Shaft Mixer:
 TSM-....
 Mixer/Grinder: SSMG 200/140
 Twin Shaft Mixer/Grinder: TSMG
 400/140
 Inclined Screw Conveyor: 300
 Horizontal Screw Conveyor: 250
 Vertical Screw Conveyor: 250
 Twin Shaft Mixer: TSMA-....
 Grinder: SFG-....-...
 Grinder Universal: C-200
 Mixer/Grinder: 600/200
 Microcutter: 250
 Belt Conveyor: BC-../..
 Twin Shaft Mixer Vacuum: TSMV-....

WOLF RANGE CO.

COMPTON, CALIFORNIA

Stock Pot Range: SPR-18

WOLFTEC, INC.

HIGHLAND, NEW YORK

"Loma" Metal Detector: 3S, 3F, 3S-P
 Electrically Operated Diverter
 Valve: ARV-60, ARV-100
 Alpine Cutter: PB-50, PB-60, PB-80,
 PB-125, PB-200, PB-300, PB-500
 Alpine Clipping Machine: DK-1060
 Automatic Vacuum and Stuffer:
 "Alpina" KF-1140
 Piston Stuffer: "Alpina" EWF 30-1150
 Sausage Casing Wash Machine: WB-550
 Bacon Press: SP-840
 Cutter Mixers: "Alpina" PB200-1150,
 PB330-1150, PB540-1150
 Vacuum Cutter Mixers: "Alpina"
 PBV200-1110, PBV330-1110,
 PBV540-1110
 Automatic Vacuum Filler & Stuffer:
 KF-1071
 Pickle Injector: N15-.-LS/K
 Brine Mixing and Chilling Unit: Myac

Type LM-800/1000, Myac Type
 LM-....-....

Brine Chilling Unit: Myac Type
 LK-200/400, Myac Type LK-....-...
 Quick Curing Press: Myac Type
 -450/650, Myac Type-....-...
 Lifter: Myac Type 2900
 Chill Vacuum Mixer: Myac Type Max-
 3000/6000, Myac Type Max-....-...
 Vacuum Chamber Machine: Myac Type KM
 120

WOLVERINE CORPORATION

METHUEN, MA

Conveyorized Meat Cooker: SB-....-...

WOLVERINE WORLD WIDE INC.

ROCKFORD, MICHIGAN

Double Side Hog Skinner: VPS
 Single Side Hog Skinner: S20U
 Hog Skinner: VDS
 Flesher: P-278
 Hog Skinner Machine: P-105
 Exeter 50 Flasher: P-2102

WOODMAN COMPANY, INC.

DECATUR, GEORGIA

Clipper Packaging Machine: VGP-MP,
 VVF-MP, NW-MP, VGF-MP
 Packaging Machine: FWDP-8 (MP),
 FWDP-16 (MP), "Profitmaker"
 PS-1025 VII-MP
 Polaris Bagmaker: 1

WORCESTER CONTROLS

WEST BOYLSTON, MASSACHUSETTS

Ball Valve: ..WK4466-....
 Ball Valve (3 Way):
 ..TWK4466-.....

WORLD CONTAINER CORP.

EAGAN, MINNESOTA

Collapsible Combo Bin (w/suitable
 liner): Keeper II

WRAPPING MACHINERY CO.

FRANKSVILLE, WISCONSIN

Plastic Sealer: 4
 "PackRite" Meat Sealer:
 Poly-Motor-Jaw

WRH INDUSTRIES, LTD

RIVERSIDE, RHODE ISLAND

Air Flow Sani-Tray (For smoking or
 drying product only): BB-10V

WRIGHT MACHINERY COMPANY, INC.

DURHAM, NORTH CAROLINA

Wright Counter: SS
 Mon-O-Bag Weighing System: WM-S,
 WMV-8
 Mon-O-Bag Volumetric Filler: WVF-S
 Bag Forming and Sealing Machine:
 BM-S

WSE, INC.

LAGRANGE, ILLINOIS

"On-The-Fly" CO2 Chiller-Blender:
 CB-30..
 Concentric CO2 Applicator (With
 suitable exhaust system), 771001,
 810203
 Standard CO2 Applicator (With
 suitable exhaust system), 5X12B,

- Y -

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

and will contain no less than 20 ppm of residual chlorine at all times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be reused): S.S.

S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile: P-83, S-83
E-Z Pak Portion Control Cover: PC-83
(Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operations.)
Offal Handling Cart: "E-Z" 1986
E-Z Hydraulic Sausage Stuffer: 80020, EZ-1988
E-Z "Hardcoat" Cover: RCL-89
E-Z Lug: MT-89

- Z -

ZESTI SMOKE
CROSSVILLE, TENNESSEE
S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL
QUEBEC, CANADA
Hide Puller: Z-871

E. F. ZUBER ENG. & SALES
MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water replaced with fresh water every four hours

- X -

WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

XACTICS LTD.
SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-....

XYTEC PLASTICS, INCORPORATED
TACOMA, WASHINGTON
Plastic Lugs: 2008, 2009



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United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.
20250

OFFICIAL BUSINESS
Penalty for Private Use, \$300



THIRD CLASS MAIL